# 

rachaelraymag.com

with RACHAEL RAY



57 RECIPES+ 81 PARTY TIPS!

SPLURGE AND SAVE

Decadent dinners for \$10 or less

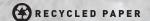


Groceries, gadgets and getaways!

Plus: The presents Rachael is giving this year

WHAT'S FOR DESSERT?

14 pages of special-occasion sweets



















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if you want...

...cooking tricks

#### ...to save \$\$\$

# ...personal time





THEORY OF RELATIVITY PHOTOGRAPH BY JIM FRANCO.

110 136 136 **129** 



## bookmark it!

Every Day with Rachael Ray Dec. 2010/Jan. 2011

#### extra-special

- 23 FIVE YEARS & COUNTING! Take a trip down magazine-memory lane.
- **172** HAPPY FIFTH ANNIVERSARY!
  A five-layer celebration

#### in every issue

- 13 RACH'S NOTEBOOK
- 17 TALK
- **31 YUM**
- 39 IN SEASON Celebrate holiday shopping.
- 46 EVERY DAY FAVES Holiday Gift Guide
- 166 CROSSWORD
- 167 PET FRIENDLY Season's Eatings and Peas-on-Earth Cakes
- 168 RECIPE INDEX
- 170 CELEB FRIDGE Joy Behar

#### ready, set

- **EVERY DAY KITCHEN** Prep your space before you go into holiday overdrive.
- **69 SUPERMARKET 101** Find out what's in and out for 2011.
  - GET FRESH Bananas
  - TASTE TEST Frozen Waffles
- 79 WELL EQUIPPED Wine Openers
- 83 GOOD FOR YOU Holiday Drinks
- 86 OLD SCHOOL...NEW SCHOOL
  Deviled Eggs
- 89 \$10 SPOT Dinners for 10 Bucks (or Less)
- 97 HOLIDAY ROASTS Our favorite foodies share their recipes.

#### cook

- 108 30-MINUTE MEALS
- 116 BURGER OF THE MONTH
  Pimiento Cheese Sliders
- 129 FAMILY MATTERS Berry Christmas Granola
- 130 I'M DREAMING OF... festive, wintrywhite desserts!

#### get together

- 141 **EVERY DAY PARTIES** Tips and tricks for being a great party guest
- 144 THEORY OF RELATIVITY Start new traditions with your closest friends.
- 152 FEEL GREAT WITH GRETTA
  One easy spa soak

#### go away

- 157 EVERY DAY TRAVEL Bring your pets!
- **160 HOME SWEET HOME** Book the vacation house of your dreams.
- 165 WHAT A TRIP One reader hits the road with her family.

#### take a bite outta life!



p**157** 

Feel free to bring your pup along on vacation; to keep him calm, just **stuff his travel carrier with a favorite toy** and a blanket that smells like home. p**66** 

Stir a **crushed candy cane** and cracked
black pepper into
cream cheese
for a quick, crackerready spread.



## 4 shortcuts

p**117**THE EVERY DAY MENU PLANNER













p**84** 

Love eggnog but not the calories? **Swap in vanilla yogurt** for the milk and cream. p**32** 

Party it up! Research shows that **the larger your social circle**, the less likely you are to get a cold.

## coming up

Want a glimpse into the future? Here are some things you'll discover this time next month:

#### Burger Mania How the stars partied at

How the stars partied at Rach's Burger Bash

#### TOUCHDOWN!

Super Bowl kickoff never tasted so good.

# Simply Delicious

Desserts to satisfy everyone no sweet tooth required

## all you need is love

Your perfect Valentine's Day getaway

# Dear Subaru,

"On an adventure near Lone Pine, CA, our son Jeremy started smacking things with a hiking pole. Sadly for him, it had to be taken away, thus the stomping tantrum. Just another typical family moment, in front of a not-so-typical backdrop." – Chris R., Newbury Park, CA. **Love. It's what makes a Subaru, a Subaru.** 



# holiday gift-away!

What do you give the readers who have everything? How's this for amazing: Our third annual Holiday Gift-Away is packed with tons of great stuff, including a grand prize trip to Rachael's world—that's an exclusive, behind-the-scenes day at Every Day with Rachael Ray; two tickets to the Rachael Ray show; roundtrip airfare to New York City from Funjet Vacations; a two-night stay at the Sheraton Hotel & Towers; and much more! Find all the details at **rachaelraymag.com/giveaway**.

\$1,000

\$1,200



total value:

\$1,000





#### starts november 29



in St. Thomas

1 winner; total

value: \$2,000

5 winners:

\$1,150

value: \$2,500

Delight 10

winners; total value: \$1,399

20 winners;

total value:

\$1,000

5 winners; tota

value: \$1.170

20 winners

value: \$1.000



NO PURCHASE NECESSARY to enter or win. For official rules, go to page 164 or rachaelraymag.com/giveaway.

/alue: \$2,187

Water Kettle 15



#### BAILEYS BRINGS YOU HOME PROJECT

# Win a trip to see your friends and family this holiday.

enter at Facebook.com/Baileys

Help unite thousands of friends and families with





Baileys & friends Let's do this again

No purchase necessary to enter. A purchase will not increase your chances of winning. Open to legal residents of the US. Who are 21 years of age or older. Void in California and wherever else prohibited or restricted by law. Contest begins at 12:01 a.m. EST on October 1, 2010, and ends at 11:59:59 p.m. EST on December 10, 2010. For official rules, how to enter, and prize descriptions, visit www.facebook.com/baileys.



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The sillier the game, the more seriously we take it.





Baileys & friends Let's do this again



# great body, très intense, refined, decadent, a little nutty...



# what's your type?

Whether you feel bold one minute or mellow the next, our Cuisinart Single Serve brews hundreds of gourmet beverages in less time than that and has more choices tailored to your taste than a coffee bar. If you want your water hot, hotter, even hotter still, there's a button just for that. Want to pick from five cup sizes; everything from iced beverage to travel mug? There's even a button for that. There's also a reusable My K-Cup® filter to brew your own custom blend. Our 80 oz. reservoir keeps coffee, tea, cocoa, steamy oatmeal and soup flowing. And the rinse feature keeps each flavor pure. So whatever type you like, our Single Serve Brewing System gives you the total package.





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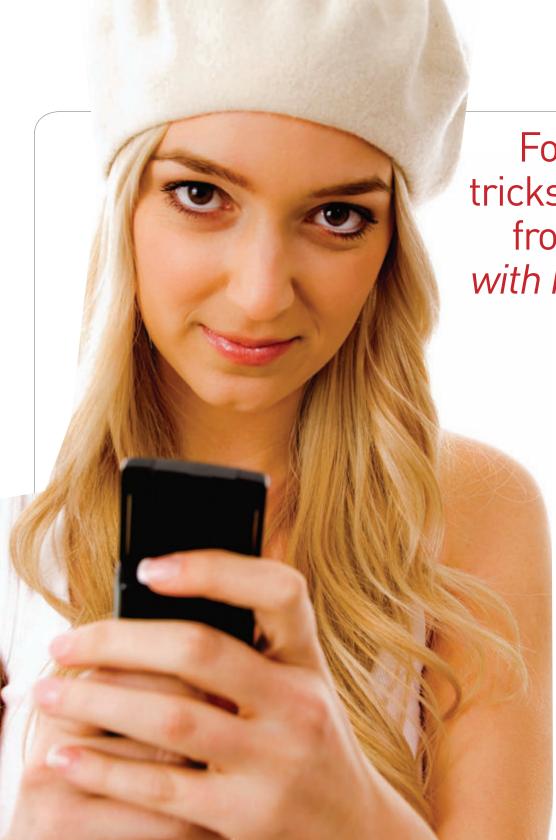
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For bonus tips, tricks and recipes from Every Day with Rachael Ray,

This time of year, you could use all the help you can get.

# So we've tagged some of our favorite stories in this issue:

Five Years & Counting!... page 23 The Joy of Shopping...... page 39 Every Day Parties:

Be the Best Guest..... page 141 Theory of Relativity...... page 144 Every Day Travel:

*Travel with Your Pet...* page 157 to give you more information for extra stress-free holidays.

#### When you see a JAGTAG

like the ones from our sponsors below, take and send a picture of it with your mobile phone. Verizon and AT&T customers can text the picture to **524824**. All others email the picture to **everyday@jagtag.com**. It's quick, easy and a ton of fun!

Messaging and data rates apply. For terms and conditions, visit www.jagtag.com/t&c















Vicks DayQuil.

The daytime, stuffy head, sore throat, coughing, aching, fever, get yourself back in the game...

medicine.

**COLD SYMPTOMS TACKLED.**FROM GOALPOSTS TO BEDPOSTS.

Vicks NyQuil.
The nighttime,
sniffling,
sneezing,
coughing,
aching,
fever,
best sleep you ever
got with a cold...

medicine.





# The number 5 has played a huge role in my life this year.



It is my fifth wedding anniversary and my fifth year hosting my daytime TV show. It has also been five years since we published the first issue of this magazine. I should be playing the number 555 in the lottery for the rest of the year!

After five years, this magazine remains dedicated to the same philosophy that has been at its heart since the beginning. I titled it *Every Day with Rachael Ray* because I believe, as most of you do, in taking a bite out of life **every single day** of the week—not saving the good times for weekends, vacation or retirement. Whether it's taking a different route while driving, testing out a new recipe, or opening a bottle of fabulous, affordable wine, **every day** of our lives should not only count, but be special in some way. We have big plans for the upcoming year that we know you'll be as excited about as we are, but first: It's time to celebrate! Of course, whenever there's an anniversary, a cake must be involved. Or in our case, five cakes. In five years I still haven't learned how to bake, so I left it to the pros in our test kitchen to come up with the **amazing anniversary cakes in this issue, starting on page 31**.

Each of my 30-Minute Meals (page 108) this month means something special to me, so when you make any of them it will be like unwrapping a present from me to you! And the gifts don't stop there. We're doing another fun Gift-Away this year, with presents for you popping up throughout the magazine (see page 6). And if you're looking for inspiration on what to give others for the holidays, check out "The Joy of Shopping" (page 39) for ideas and strategies from many people, including the woman I am most often mistaken for, my friend Rachel Roy, as well as friends Jane Harrison-Fox and Evette Rios. We also give you new ways to enjoy the holiday season with a different take on the family dinner in "Theory of Relativity" (page 144) and tips on taking your pet along on your holiday trips in Every Day Travel (page 157). I love, love, love every page in this issue, and hope you will, too.

No matter what, don't forget that this is the season of giving. Even if it's only a nickel, a dime or a dollar, give to your favorite charities this season.

Thank you for making our first five years such a success. I look forward to growing with you.

Happy Holidays,

#### win it!

Are you Rach's biggest fan?
One reader will win the Ultimate
Rachael Ray Experience, including
a trip for two to New York City
from Funjet Vacations, an inside
look at the magazine with lunch from
our test kitchen, and backstage passes
plus tickets to the Rachael Ray
show! Enter to win at rachaelray
mag.com/giveaway. See
page 164 for rules.





# New Faithful.

**Presenting the Chevrolet Malibu.** It's the sedan that's engineered for dependability. It comes with America's best coverage – a transferable 100,000 mile/5-year¹ Powertrain Limited Warranty to guarantee the quality, plus Roadside Assistance and Courtesy Transportation Programs. Malibu offers 33 MPG highway² and was even named a *Consumers Digest* "Best Buy" two years in a row. Everyone deserves a car they can rely on. **LS with an EPA estimated 30 MPG highway starts at \$22,545.³ Find out more at chevy.com.** 



CHEVROLET.





get in on the conversation :•

win it

After five years, it's time for some R&R! One reader will win a Sealy gueen-size Embody mattress, valued at \$1,999. Enter to win at rachaelraymag .com/giveaway. See page 164 for rules.

# how well do you If you've been paying (very) close attention the last five years, this quiz down memory lane should be a breez down memory lane should be a breeze.

1. Rach's favorite cheesecake 3. What was our very first has made several

- Taste Test subject? appearances on our Every
  - a. brownies
  - b. cereal
  - c. hot dogs
  - d. pie
  - 4. What was the original title of that column?
  - a. Big Bite
  - b. Taste Attack
  - c. Stuff Your Face
  - d. Just Eat It
  - 5. In our second issue, Rach wrote about a last-minute scramble leading up to her

#### wedding. What happened?

- a. She lost her passport.
- b. John overslept.
- c. The cake toppled over.
- d. Marinara splattered her dress.
- 6. In that same issue, we learned Rach's first word. What was it?
- a. mamma
- b. vino
- c. delish
- d. EV00 (pronounced E-vo)
- 7. How many hot dog recipes have we run?
- a. 4 b. 9 c. 15 d. 18

#### 8. Which pet recipe haven't we run?

- a. Real Dogs Eat Quiche
- b. "Two Paws Up" Breakfast
- Scramble
- c. Lassies Love Caviar
- d. "Orange You Glad It's Halloween"
- 9. How many times have we featured Austin, Texas?
  - c. 13 d. 23 b. 5
- 🜟 For the answers, turn the page.

celeb obsessions We've been peeking into celebrities' fridges since the beginning. See if you can match the item to the person (and fridge!).



#### Miracle Whip 'No mavonnaiseľm a Southern



**Hot Sauce** "It can't be hot enough for me.'



Turkey **Hot Dogs** "We had people over for the playoffs and made hot dogs.'



Fox's U-Bet Chocolate Syrup "Normally

I stand in front of the fridge and squirt it directly into my mouth."



I Can't Believe It's **Not Butter** 

"I can't believe you've never had it, Rachael.



Sugar-Free Ice Pops 'An invention of God!

perfume. Manifesto, was based

Basil on the scent of basil."

**Emmy** Awards "They taste as delicious today as the day I got

them.'

Pineapple

'I juice pineapple and ginger every morning."

Marmite "My little English touch.'

10



Day Faves pages. Where is

2. We've only used one of the

following ingredients in our recipes. Which is it?

it made?

a. a monastery

c. Bangladesh

d. her mom's house

b. a convent

a. venison

b. kumquats

d. purslane

c. pastry flour















#### \*quiz answers

- **1. b.** Nuns make the New Skete Kitchens Cheesecake that ran in our premiere issue.
- **2. b.** Try using kumquats in our Arugula Ambrosia Salad (page 148).
- **3. d.** The winner was the sour cream apple walnut from Little Pie Company.
- **4. a.** But we're not giving up on the title Just Eat It.
- **5. a.** "Those who know me say I travel and work too much, and that's why I misplace everything," says Rachael.
- **6. b.** Rach's grandfather would spike her bottle with a few drops of wine, hold it up and call out, "Vino!"
- **7. d.** Folks, we've stuck hot dogs in salads, quesadillas, nachos and burritos. We love 'em.
- 8. c. Please don't feed your pets caviar.
- **9. c.** We show much love to Austin, Rach's favorite music city.

celeb obsessions 1. b 2. e 3. f 4. i 5. j 6. a 7. g 8. c 9. d 10. h

# **X**-mess of the month

I decided to start a new holiday tradition and watch A Christmas Story while eating the dinner featured in the movie: meatloaf. The recipe called for ketchup, and I used the green "kids" ketchup I had on hand. The mixture in the pan looked like a science experiment gone wrong. When I pulled it out of the oven, it was glowing green! —ERIN CIANCIOLO, EAU Claire, WI

# SUCCESS OF THE MONTH

I'd never cooked with chipotle chiles in adobo sauce, so when it smelled like barbecue sauce, I decided to add more than called for to the soup I was making. When I tasted the finished product, I could feel the steam coming out of my ears! I added brown sugar to tone it down. Everyone raved about the soup's sweet and spicy flavor. —susan scotto, Huntington, NY

HEY YOU!

#### TELL US ABOUT YOUR MESSES AND SUCCESSES!

Visit rachaelraymag.com/talk or write to letters@rachaelraymag .com or Every Day with Rachael Ray, 750 Third Ave., 3rd Floor, New York, NY 10017. Letters and submissions may be edited and used in all print and electronic media.

61% of you spend up to \$500 on holiday

16% of you lay out

\$**1,000** 

or more. (Yowza!)



take IIVC



Four 6-ounce skinless, boneless chicken breasts 2 teaspoons cajun seasoning + 🥯

3

1 sheet frozen puff pastry, thawed

4 ounces brie, cut lengthwise into 4 slices

4 slices bacon, cooked and crumbled

5

Preheat the oven to 350° and line a rimmed baking sheet with a rack. Season the **chicken** with salt, pepper and the **cajun** seasoning. In a large skillet, heat 2 tablespoons extra-virgin olive oil and brown the chicken on each side for about 2 minutes; transfer to a plate and reserve the skillet. Cut the **puff pastry** into 4 equal pieces and roll each one out into an 8-inch square. Place a chicken breast onto each of the squares toward one corner; top each with a **brie** slice and 1 tablespoon **bacon**. Fold the pastry in half to create a triangle and pinch closed along the edges. Brush with the chicken drippings from the skillet. Using a sharp knife, make 2 small, straight cuts on top to allow the steam to vent. Bake until the chicken is cooked through, 30 to 35 minutes.

Do you make a great dish with five ingredients? Visit rachaelraymag.com/talk. Extra-virgin olive oil, salt and pepper are freebies.

shopping.



\* PERCENT
of readers have
a chance of seeing a
white Christmas—
the rest live in
sunnier climates.

#### reader fave

I love getting
the Uncommon
Goods catalog in
the mail! The "In
One Ear, Out the
Other" Cheeky
earrings are so
unique. I want to
get them for my
cousin, who is 9
going on 15!
—LIZ WHITEMAN (via

rachaelraymag.com)



(\$40, uncommongoods.com)

WHAT ARE YOUR ALL-TIME FAVES?
TELL US AT RACHAELRAYMAG.COM/TALK.



# get cooking

We've started a cooking club, and you're invited! For a few days every month, readers and editors cook one recipe from a new cookbook, then share photos and helpful comments. Join us November 18–21 at rachaelraymag.com/december as we make Deviled Eggs with Smoked Salmon from Eric Ripert's Avec Eric (\$35, amazon.com). In the meantime, try making October's recipe, J.M. Hirsch's Linguine with Cilantro and Pepita Pesto, which got great reviews:



pesto. I substituted dried cilantro for fresh and swapped in parmesan for manchego, which I couldn't find here in northern Idaho. Next time I'll add a little more jalapeño, but I'll definitely make it again!"

—NVTHIELE (via rachaelraymag.com)

The recipe was easy to follow and quick to make. All I had to do was boil water and run the food processor. And how was the finished dish? Delicious. The pumpkin seeds and cilantro made for a very flavorful meal. My 6-year-old brought leftovers to school the next day."

—EVERY DAY BARBARA

(our own managing editor, via rachaelraymag.com)

twentyseven percent of readers host their family's holiday dinner.





# TO WIN!

VOTE TO WIN \$5,000

**WINNING WOW** Decide which

**Crescent Cook** has wowed you with their **Crescent** recipe.

Then vote for your favorite and you could WIN \$5,000!

#### **SHOW US** HOW YOU WOW

Once you've been A VIDEO TO WIN inspired, share a video of yourself making an easy **Crescent** recipe for your friends and family for a chance to WIN \$1,000.



SWEEPSTAKES: NO PURCHASE NECESSARY TO ENTER OR WIN. A PURCHASE WILL NOT INCREASE YOUR CHANCES OF WINNING. Open only to legal residents of the United States (including District of Columbia), 18 years of age or older Void where prohibited. Sweepstakes ends December 31, 2010. For Official Rules, prize descriptions and odds disclosure go to MyCrescentWow.com. Total prize ARV: \$5,000. Sponsored by

VIDEO CONTEST: NO PURCHASE NECESSARY TO ENTER OR WIN. Open to legal residents of the 50 United States and the District of Columbia, 18 years or older at time of entry. Go to MyCrescentWow.com to enter. Subject to additional rules and restrictions contained in the Official Contest Rules available at MyCrescentWow.com. Total prize ARV: \$1,000. Void in PR and where prohibited. Contest entry ends December 31, 2010. Sponsored by Reader's Digest Association, Inc.

#### **TALK**

# What are your family's holiday traditions?

Every Day readers celebrate the season in and out of the kitchen.

> My partner and I take a vacation during Christmas week. We've gone to San Francisco, and this year we're headed to Vegas. Our families are still in our hearts, and we call them on Christmas Day, but this new tradition works for the two of us. -JESSICA BAUER, Loudonville, OH

We trade homemade baked goods with our neighbors. Though they live next door, we don't see them often, so delivering the treats is a way to catch up. — KRISTINA SACCI, Hoboken, NJ

For Christmas Eve dinner, my sister and I make my grandmother's homemade pierogi. It's a tedious process that lasts about a day and a half, but the effort is worth it. —BRIEANN HOWEY, Easton, PA







#### Rachael Hutchings from Corona, CA, serves up SIMPLY STYLISH SWEETS

"These RASPBERRY NAPOLEONS are elegant and delicious, the perfect finish to any holiday menu. And they only take 25 minutes to make!"



Sant The St

#### Cindy Orley from Peninsula, OH, dishes up a DELIGHTFULLY DELICIOUS DESSERT

"In just minutes, you can prepare these decadent CHOCOLATE CHEESECAKE BARS for your friends and family."



# \* Vote for your favorite and YOU COULD WIN \$5,000!

Get the recipes, vote and enter before December 31!

My Crescent Wow.com



Margaret Noble from Denver, CO, entertains with PERFECTLY BALANCED BITES

"Your holiday guests will keep coming back for more when they bite into these warm, flaky APPLE-ROSEMARY BLUE CHEESE BITES."



party buffet."

"My SWEET CHEESE DELIGHTS are an easy-to-

make addition to your holiday brunch or cocktail



There are many words to describe the dark Arabica coffee beans and light sugarcane spirit of Veracruz, Mexico. But when those contrasting flavors come together, there is only one word that can perfectly describe it: Delicioso. For original Kahlúa recipes, visit kahlua.com









































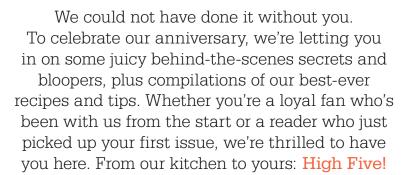


























**EVERYDAY** 

























See page 164 for rules.





It's our anniversary, but we're spoiling you! Ten readers will each win an Everlon 1/6-carat Diamond Knot Pendant necklace from the Diamond Information Center, for a total value of \$2,290. Enter to win at rachaelraymaq.com/qiveaway.

The best part of our day: when platters of food come out of the test kitchen and onto the "free" table. After sampling so many tasty dishes, it was agonizing for each of us to pick just one fave.



#### STARTERS + SNACKS

#### Bacon-Wrapped **Chestnut-Stuffed Dates**

(December/January 2007) "I don't eat chestnuts, so I was surprised that I liked this dish. Well, maybe not: I would eat anything with bacon." -JOE SCARPULLA, production director



#### **Hush Puppies**

(October 2008) "If there's a hush puppy on the menu, I'm eating it. In my extensive research, I've never

had one as crispy and flavorful as these. I fry a batch for the Super Bowl every year. They're perfect with cold beer." -STACY ADIMANDO, deputy lifestyle editor



#### Spicy Bacon-Cheddar Butterflies

(December/January 2009)"I served these at a cocktail party, and they were gone in

minutes. I had no idea puff pastry was so easy." —DIANE DRAGAN, executive online editor



#### Watermelon Cups with Feta and Mint

[Anril 2010] When I moved to New York City, I made these for all my college

friends for our first 'grown-up' dinner party." —MACKENZIE CRAIG, assistant photo editor



#### **Buenos Aires Hearts of Palm Salad**

(August 2009)

"I made this for an afternoon baby shower, and everyone raved. It's incredibly easy and subtly exotic at the same time." -MAI HOANG DEVORE. research chief



#### Shaved Zucchiniand-Parmesan Salad

(March 2010) "I tried this recipe at our Oscar-party photo shoot. I was surprised,

because I hate zucchini, but the ribbons were light and crunchy, and I loved the extra kick of freshly shaved parmesan." —JACLYN STEINBERG, deputy art director



#### Zucchini Linguine with Curried Cashew Pesto

(September 2010) "The fact that this is a raw recipe is seriously

icing on the cake. I made it for a dinner party of food professionals, and three people e-mailed me the next day asking for the recipe. Of course, I told them they would just have to wait until the issue came out. Longest three months of their lives!" -KATIE BARREIRA senior test kitchen associate

#### **SANDWICHES**



#### Open-Face Pork Tacos

(May 2009) "I sent my mom this recipe to make for my sister's graduation

party. When I arrived home to help her cook, I discovered she thought it called for two cans of adobe chili instead of two chopped chiles. I stopped her just in time. My aunt, brother and grandma all asked for the recipe." —NICOLE CHERIE JONES, assistant editor



#### Go Green Giant Calzones (November

"My friends and I had been out all day and didn't want to make

anything too complicated. These were easy to make, and I had most of the ingredients on hand. They came out really tasty." -MICHELLE DRUSKINIS, iunior designer





#### **Christmas Pasta** (November/December 2005)

'This recipe was printed in our very first issue, and the staff (all

six of us) went crazy for it. The dish is rich, meaty and flavorful—the perfect special-occasion pasta."

-GINA HAMADEY, senior editor



#### Montalcino Chicken with Figs and Buttered Gnocchi

(February/March 2006)

"I made this at my son's house on a weekend. (This was before we had our own test kitchen.) It was scrumptious, and I was pleased and proud to have my family sample a taste of our new magazine." —DIANA STURGIS, test kitchen director



#### That's Shallotta Flavor Spaghetti

(March 2008) "Shallots always seem more special than onions, and this dish

shows off the sweetness they add to savory dishes. Plus, once you follow this recipe, you never need to look at it again. I've made it numerous times for easy dinners at home and with friends during weekends away." —TERI TSANG BARRETT, senior food editor



#### Spaghetti Aglio e Olio (Rach's Family Favorite)

(October 2010)

"I tasted this on our photo shoot and made it that same evening. It got raves from my husband, who has been in the restaurant business for 20 years." -EMILY FURLANI, art director



#### Fennel-and-Onion Spaghetti

(March 2010) One chilly night, this dish took me out of my spaghetti-and-

meatballs comfort zone and became one of my go-to dinners. Fennel is one of my favorite flavors, and it pairs perfectly with the onion and endive." -ELIZABETH HERR, copy chief



#### Green Alien Ravioli

(November 2010) The creamy edamame filling in these ravioli was so good that all of us in the test kitchen

were eating it by the spoonful." -TRACEY SEAMAN, test kitchen director

#### **MAIN COURSES**

#### Firecracker Enchiladas

(August 2007)

"In addition to working at the magazine, I'm also a private chef for



a family, and they often request these chipotle-chicken enchiladas. Lots of bold and spicy flavors!" —LAURA DEPALMA, research editor



#### Ridiculously Easy Vegetarian Chili

(September 2009) 'CNN correspondent Candy Crowley shared this supereasy

vegetarian recipe with the magazine. I've brought it to the office for lunch a few times, and staffers have asked me for the recipe!" -MONA MANSOUR, senior copy editor



#### Beef, Cheddar and Potato Pie

(November 2009) "I made this pie for my husband, Josh, and son, Sam, who told me

it was the best meal I'd ever made. Josh does most of the cooking, so he was especially pleased." —LISA DALSIMER, photo editor



#### Chicken-and-Banana Fried Rice

(December/January 20111

"I learned how to cook a similar dish from a

South African college friend years ago. This is just as simple as his and, dare I say, better...especially when doused in hot sauce." - LEO RODRIGUEZ, assistant to the managing editor

#### **DESSERTS**



#### Swedish Coffee Bread

(December/January 2007)

"I couldn't figure out how to convert my

original Swedish recipe into U.S. measurements, so it was a blessing to find it in the magazine. My Swedish family was very impressed, and I now make it every year."

-SUSANNE JOHANSSON, designer



#### Chocolate Pudding Parfaits

(March 2007) "I have an 11-year-old with an enormous sweet tooth. That.

combined with the fact that I'm an editor at a food magazine, means I have to come to the school bake sale with something special. These are chocolate and they're individual servings—but they're not cupcakes. Even teachers from other classes come by to snag one." —PAMELA MITCHELL, executive food editor



#### Pumpkin Whoopie Pies

(October 2007) 'My mom and I made these for our annual holiday cookie

exchange. The pumpkin smell filled the entire house, so my brother came downstairs to lick the bowl. The finished product was a success, in my family and at the party." —CAMERON CURTIS, assistant online editor



#### Sticky Toffee Pudding

(December/January 20081 The toffee sauce is

reason enough;

however, it's also my Brit boyfriend's favorite dessert, and I made it for his 25th birthday. Almost two years later, I realize I may have set the birthdaycake bar too high, too early." —COURTNEY BALESTIER, senior associate editor



#### Dulce de Leche Cheesecake

(February 2008) "I made this for Thanksgiving, figuring a superrich dessert is

the only way to end a gut-busting meal!" —CHRISTINA STANLEY-SALERNO, executive assistant to the editor



#### Caramel-Coconut Shortbread

(May 2008) "My favorite cookie has always been (and probably always will be)

the Girl Scout Samoa. And this shortbread tastes like a gourmet version—crumbly shortbread, gooey caramel, dark chocolate and coconut. I've brought these to potlucks and given them as a 'welcome to the building, neighbor' gift. Confession: I've won two cookie-swap contests with them.' -SONAL DUTT, executive lifestyle editor



#### **Chocolate Cake**

(May 2009) This cake is quick and easy, perfect for celebrating my husband's birthday

when I was home on maternity leave." -VALERIA BLOOM, online art director



#### Chocolate Chip Tiramisu Cheesecake

(November 2009) "My 6-year-old, Sofie, helped me make this for Christmas at my

mother-in-law's. I let her drizzle the chocolate on top, which turned into a crazy, Jackson Pollock-like mess, but she was so proud."

-KIM GOUGENHEIM, photo director

#### Cheesecake-Filled Pumpkin

Cupcakes (November 2009)

"I tried them out the night my roommate and I decided to cook a pre-Thanksgiving dinner for 15 friends. It was the easiest recipe of the day, and everyone's favorite. It was only the second time I cooked for a large group, and everyone was begging me for the recipe."

—ALLYSON DICKMAN, editorial assistant

Cheesecake-Filled Pumpkin Cupcakes





#### Cream Cheese Frosting

(September 2010) The recipe is pretty standard, but it was the add-ins that made an

indelible impression. The resulting stout beer frosting and earl grey frosting were delicious." —LEAH HOLZEL, food editor



#### Caramel Apple Cupcakes

(October 2010) 'These are the best things I have ever eaten. I made them as

a treat after my daughters' first day of school. They loved them!" —BARBARA HAULEY KEMPE, managing editor



Make 'em yourself! Get the recipes at rachaelraymag .com/december.

# 30 tips that'll make your life easier

We've always aimed to print no-fuss tricks that save you time, money and hassle. Here are some of the best ones we've run—and incorporated into our own routines.



**1** When you buy dried herbs and spices, write the date on each container. They lose flavor over time, so toss them after six months.

Instead of grouping ingredients by packaging (canned foods together, boxes together), organize your pantry by frequency of use. Store the goods you use every time you cook at eye level; place less common ingredients higher up.

3 Store onions and potatoes in your pantry but away from each other: Each causes the other to spoil faster.

#### **FOOD PREP**

4 Use kitchen shears to snip delicate herbs like chives and tarragon.

Cooked beet skins will slip off easily while they're still warm. To keep your hands stain-free, put the beets in a plastic bag and peel them from the outside.

6 Microwave garlic cloves for 10 seconds and the skin will rub right off.

When you make burgers, indent the center with your thumb—the patty will flatten evenly as it cooks.

#### **COOKING SHORTCUTS**

Chill your bowl and beaters before whipping heavy cream, and the job will be done faster.

Out of buttermilk? Just stir 1 tablespoon lemon juice or distilled white vinegar into 1 cup milk and let stand for 5 minutes before using.

**10** Refresh a stale baguette by sprinkling it with water, then warming it in a 300° oven for 5 minutes.

#### **EASY CLEANUP**

To prevent a mess, coat your measuring cup with cooking spray when measuring sticky ingredients like molasses or honey.

12 Put baby powder on an oil stain and let it sit. The powder will absorb the grease.

13 Clean your cast-iron skillet with a paste of coarse salt and water.

#### **FREEZER IDEAS**

When eggs are about to go bad, beat and freeze them in an ice cube tray, then release the cubes into a resealable plastic bag. Two cubes equal one egg.

Freeze tea and coffee into cubes so your iced drinks don't get watered down.

16 Keep leftover parmesan rinds in the freezer, then toss into soups and stews for extra flavor.

## GENIUS USES FOR EVERYDAY ITEMS

When you're done juicing lemons, use them to wipe down your cutting board.

18 Pour the last bit of wine through a coffee filter to separate the sediment.

19 Use a Thermos as a cocktail shaker. It keeps the ice extra-cold and doubles as a strainer.

Snip the corner of an envelope to make a funnel for spices.

21 Break up hardened brown sugar with a cheese grater.

Place a bunch of fresh basil on your outdoor table to repel mosquitoes.

#### **SMART ENTERTAINING**

Label glasses with a grease pencil at your next party—the names will wipe right off later.

**24** Dunk champagne bottles in ice water instead of ice for a faster chill.

**25** Maximize a supermarket bouquet by dividing the stems among a few old wine bottles.

Place candles in the fridge for an hour before a party. They'll burn more slowly and evenly.

#### **SAVVY TRAVELING**

27 When taking an early flight, bring a packet of instant oatmeal and a spoon. Ask the attendant for hot water and you've got a healthy meal.

28 String necklaces and bracelets through straws to keep them from tangling in your suitcase.

Leave perfume bottles at home. Soak cotton balls in your scent, then pack them in plastic bags.

30 Your skin gets parched when flying. Always moisturize on the plane.





#### "The February and April 2007 covers are my favorites. The

ducks made for a really playful picture—though they were impossible to corral—and I love the bed shot because I got to wear pajamas! The truth is, I hate having my picture taken. But at the end of the day, this magazine isn't about me. It's about the idea that you don't have to be rich to have a really fun, good time in life. In these five years, we've created something that doesn't look like anything else on the newsstands. Our magazine has a unique personality and a relaxed and accessible vibe. I hope you agree and join us while we grow over the next five years—and beyond!" - RACHAEL RAY, founder and editorial director



## **Not as Easy as It Looks**

We've sampled hundreds (thousands?) of store-bought goods for the column Taste Test (page 70). Here, some notes on the most memorable.



#### **Pickles**

"Dozens of pickles into the process, my taste buds essentially died and could no longer taste anything. I felt bloated and thirsty for days afterward." —TERI TSANG BARRETT, senior food editor

"The 'Christmas pickle' tasted like clove and cinnamon. Interesting!"
—CHRISTINA STANLEYSALERNO, executive assistant to the editor



#### Coffee

"I stayed after work to participate because I am a coffee junkie and will do anything for my fix. I lucked out and got to try coffees in the fair trade category, which are the strongest and most flavorful. I had a hard time going to sleep that night, but it was worth it."

—ELIZABETH HERR, copy chief



#### Chocolate Chip Cookies

"Who wouldn't want an excuse to eat cookies all night, right? It was 11 p.m. when we wrapped up, and I experienced sugar poisoning or something. I became weepy, then cranky, then belligerent and slightly paranoid."

—LEAH HOLZEL, food editor



#### Bacon

"The smell stuck with me for weeks." —ALLYSON DICKMAN, editorial assistant

"I met up with friends afterward with 5-plus pounds of bacon and handed it out like Santa Claus. We still joke about it: You don't normally see people giving away packages of bacon at happy hour."
—LAURA DEPALMA, research editor

# messes & successes

# **X**-mess

"I used to test equipment at home for the Well Equipped column. After schlepping 50-plus wafflemakers in a cab, I started plugging them into different outlets all around my apartment. I should've known that would blow a fuse. There I was, clutching a giant tub of batter in the dark. Lesson learned: Use one wafflemaker at a time."

—TERI TSANG BARRETT, senior food editor



"The photo shoot for our Halloween candy-making story ["Treat Yourself," October 2010] happened during the record-breaking New York City heat wave of 2010. The poor food stylist! Every time she turned her back, a chocolate confection had melted on the sheet trays. We cranked up the air conditioners so high that we all had to wear sweaters. The effort paid off: The pictures were beautiful."—PAMELA MITCHELL, executive food editor



"You know that lovely steak on the June/July 2010 cover? At the photo shoot, I was transferring the 4-pound sirloin to a baking sheet when it dropped onto the floor. A few minutes later, Rachael picked up the tray, and the slippery steak slid a little. "Whoa!" she said. Katie [our test kitchen associate] whispered in her ear and she laughed. Later, I asked Katie what she said. 'I told her that it wouldn't have been the first time that steak had been on the floor."

-TRACEY SEAMAN, test kitchen director



"My first day was also the first official day of the magazine's test kitchen, and it was my job to stock the beautiful, bare space. My boss gave me her corporate card, which I maxed out at the third store. The credit card company labeled me a fraud. What a fantastic first impression it would make to land in jail! My boss faxed over her ID and all was settled, but it was the most stressful first day of my life!"

—KATIE BARREIRA, senior test kitchen associate



**Up for more behind-the-scenes stories and bloopers?** Get them right now! Take and send a picture of this JagTag with your mobile phone. Verizon and AT&T customers, text the picture to 524824. All others, text or e-mail the picture to everyday@jagtag.com.

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# "what I learned"

FIVE YEARS & COUNTING

Whether we're editing, art-directing or fact-checking, we think about food pretty much all day. The result: some surprising lessons, large and small.

'Great food doesn't have to be hard. You can whip up amazing meals with just five ingredients. Trust me, the Take 5 recipes are a working mom's **Salvation.**" —MAI HOANG DEVORE, research chief

"Everyone has a different touch when cooking. All three of us recipe testers could work from deputy art director the same recipe, and each of our creations would come out a little different. Even with recipes, a cook's

Very cool." —KATIE BARREIRA, senior test kitchen associate

taste and creativity

come through in the

execution, making every dish an original.

"I shop with a keener eye for ingredients, and I've learned that if something's fresh and in season, it doesn't need much cooking at all." -COURTNEY BALESTIER, senior associate editor



'Prior to working here, I'd made a grand total of three actual things: pasta with sauce, a simple salad and scrambled eggs. This magazine has truly inspired this non-cook to get in the kitchen. I still break out in a cold sweat if I am making something that human beings will be consuming, but I've gotten much better: Last weekend I even made something complicated with pappardelle." —MONA MANSOUR, senior copy editor

RECIPE PHOTOS: BACON-WRAPPED CHESTNUT-STUFFED DATES, KANG KIM; HUSH SPICY BACON-CHEDDAR BUTTERFLIES, JONATHAN KANTOR; WATERMELON CUPS, TELLO; BUENOS AIRES SALAD KANG KIM: SHAVED ZUCCHINI-AND-PARMESAN ZUCCHINI LINGUINI WITH PESTO, PLAMEN PETKOV; OPEN-FACE PORK TACOS, DAN ROBERTS; GO GREEN GIANT CALZONES NILSSON; SPAGHETTI AGLIO E OLIO, KANA OKADA; CHRISTMAS PASTA, CYNTHIA VAN ELK; MONTALCINO CHICKEN, QUENTIN BACON; THAT'S SHALLOTTA FLAVOR SPAGHETTI, TINA RUPP; FENNEL-AND-ONION SPAGHETTI NILSSON; GREEN ALIEN RAVIOLI,
MARCUS NILSSON; EIRECRACKET MARCUS NILSSON; FIRECRACKER ENCHILADAS, JOHN KERNICK; VEGETARIAN CHILI, DAVID S. HOLLOWAY/REPORTAGE BY GETTY IMAGES; BEEF, CHEDDAR AND POTATO PIE, LEVI BROWN CHICKEN-AND-BANANA FRIED RICE, GETTY IMAGES; SWEDISH COFFEE BREAD, KELLER & KELLER; CHOCOLATE PUDDING PARFAITS EN SCOTT GROSS: PUMPKIN WHOOPIE PIES, STEPHEN SCOTT GROSS; STICKY TOFFEE PUDDING, ANTONIS ACHILLEOS; DULCE DE LECHE CHEESECAKE, STEPHEN SCOTT GROSS; CARAMEL-COCONUT SHORTBREAD, DAVID SAY; CHOCOLATE CAKE, ROB HAGEN: CHOCOLATE CHIP TIRAMISU CHEESECAKE, JONNY VALIANT; CHEESECAKE-FILLED PUMPKIN CUPCAKES,

I've come to

beauty of

understand the

substituting ingredients.

Before, if I wanted to cook

one or two items, I'd skip

Recently, I made a recipe

a dish but was missing

it altogether. No more!

that called for raisins-

but we didn't have any,

-ALLYSON DICKMAN,

editorial assistant

so I subbed in cranberries.

It turned out even better!"

#### "Free food brightens everyone's day."

—TERI TSANG BARRETT, senior food editor

"I learned how to cook a turkey. I'd never even cooked a chicken before hosting Thanksgiving a couple years ago. Pamela, our executive food editor, gave me her favorite turkey recipe ["Herb-Roasted Turkey with Dried Plums," November 2006]. I followed it step by step and made a wonderfully moist, delicious turkey.'

-KIM GOUGENHEIM. photo director



'I have always loved arts and crafts and never was much of a cook, but I've learned there's room in cooking for a personal artistic touch in the way it's plated and served. Food is art!" -MACKENZIE CRAIG, assistant photo editor

"Work can be fun if you enjoy the people you work with."

—JOE SCARPULLA, production director



T GROSS; CREAM CHEESE

CARAMEL APPLE CUPCAKES,

FROSTING, PLA



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PLAN B





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#### ODYSSEY

PHOTOGRAPH BY LEVI BROWN; FOOD STYLING BY VICTORIA GRANOF; PROP STYLING BY SARA WACKSMAN





### ALL THE WRITE MOVES

Next time we put a pen to rest, we'll know it's going to a better place: Paper Mate Biodegradable pens (\$2 each, papermate.com for stores) have an outer shell made of natural corn-based materials. When one runs out of juice, toss the shell into a compost pile or your backyard soil and it'll crumble into organic matter within a year.

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Ten readers will each win
Papeterie Flat Note Card
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164 for rules.

the Cold truth

**NEWS FLASH** 

Downing extra

vitamin C might

not give you cold-

fighting powers.

Docs say that folks

with lower levels of it tend to catch colds more easily.

But watch your vitamin D intake:

Experts say five years of our lives are spent with a common cold. (Ick!) True or not, we wouldn't mind indulging in a few of the remedies in Jennifer Ackerman's new book, Ah-Choo!.

#### racking open a bottle

That's right: Wine and beer may be just the ticket to avoiding a sick day. Studies don't indicate why (alcohol might somehow limit virus replication), but they agree you should cut yourself off after one glass per night.

#### eating chicken noodle soup

It may be good for the soul, but for different reasons than you'd expect. A component in poultry known as cysteine helps clear breathing passages. The soup part is a bonus: Pairing the chicken with hot vegetable broth staves off symptoms, too.

#### stopping by the neighbor's party

It seems reasonable to think that the fewer people (and germs) you're around, the better. But research shows that people with larger social circles are less likely to fall victim to colds.

#### letting off steam

Those who work up a sweat for 30 to 60 minutes a day catch, on average, only one cold a year. But don't try to make the rest of us look bad: Working out for more than 90 minutes a day could have the reverse effect, breaking down your immunity guard.

-ALLYSON DICKMAN

#### **→ POUR THINGS**

If you've resisted the fancy water bottle trend till now, these might change your mind. Made from more environmentally friendly plastic or stainless steel, these reusable Camelbak sippers (\$19 and up) will do more than lighten your recycling-bin load. Profits from purchasing them go to Water.org, a charity co-founded by Matt Damon to help tackle the water crisis in countries like Haiti and Ethiopia. To purchase a bottle, log on to gift.water.org.





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#### YUM



#### **SWEET TEA**

Steeping teabags in water that's steaming, not boiling, can yield a smoother, sweeter brew. The reason: Hotter water releases more of the bitter tannins that occur naturally in some tea leaves.



AFTER MIDNIGHT

The late-night snack is an institution in New Orleans, a town known for its nightlife. This time of year is no exception: Restaurants hold traditional réveillon dinners—named after the French word for "awakening"—in the wee hours of the winter holidays. (They started the ritual to feed hungry locals after midnight mass on Christmas and New Year's eves.) If you can't get to the Big Easy, make this easy sandwich from chef Susan Spicer of Bayona restaurant.

#### **Chorizo-and-Fried-Egg Sandwiches**

SERVES 4 PREP 25 MIN COOK 10 MIN

- 1 avocado, peeled and chopped
- 1 large tomato, chopped
- ½ small red onion, thinly sliced
- 1/4 cup cilantro, coarsely chopped
- 2 tablespoons extra-virgin olive oil

Juice of ½ lime

Salt and pepper

- 12 ounces fresh chorizo, divided into 4 patties
- 4 eggs
- 4 ciabatta or french-style rolls, split and toasted

- 1. In a medium bowl, combine the avocado, tomato, onion, cilantro, 1½ tablespoons olive oil and the lime juice; season with salt.
- 2. In a large nonstick skillet, cook the sausage patties, turning once, for 5 minutes; transfer to a plate. Add the remaining ½ tablespoon olive oil to the skillet, then fry the eggs; season with salt and pepper.
- **3.** Divide the avocado salad among the roll bottoms. Layer with the sausage patties, fried eggs and the roll tops; serve at once.

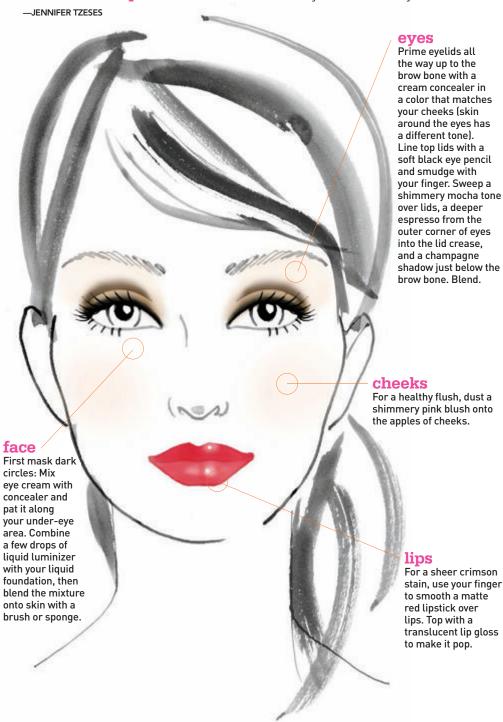
If you find yourself in New Orleans, here's where to sit down to the real deal.

**Classic** Muriel's, a creole-influenced kitchen on historic Jackson Square, offers a four-course réveillon menu of innovative combos like lump crab over crispy fried eggplant. Look up from your plate now and then to check out the tableside carolers in festive period costume. [801 Chartres St., 504-568-1885, muriels.com]

**modern** Follow the locals to Mat & Naddie's, a funky restored shotgun house where river views add atmosphere. Quirky réveillon specials include grilled quail over waffles. [937 Leonidas St., 504-861-9600, matandnaddies.com]—GIGI RAGLAND

# face time

Your holiday checklist is looking pretty good:
You've dressed the kids, the table and the tree. What's left?
Oh, right—you! Follow Giorgio Armani makeup
specialist Ashley Rebecca's simple twists on classic
makeup tricks to create a lovely new holiday look.



Secret #46: how to

# cook up a cleaner kitchen.

ARM & HAMMER® Baking Soda cleans everything in the kitchen, without scratching. Appliances, counters, sinks, you name it. All for just pennies a day.



# **CHILL FACTOR**

These **creative snowman techniques** go way beyond the button nose.



DESIGN WITH COLOR Create shirts, pants, jewelry and facial features with food

dye. Fill a spray bottle with water and a few drops of food coloring (a half-full bottle will need about 12 drops), shake it, then treat it as you would spray paint. To help create perfect lines, hold a piece of cardboard a few inches off the snowman's body as a buffer while you spritz away.



# DESIGN WITH FOOD

No need to launch a cleanup mission after Frosty melts if you decorate with birdfriendly items. Grab edible treats from the kitchen—a corncob for the nose, nuts for the eyes and mouth, a sprinkling of seeds for hair—and let the birds take over once your creation thaws. Grapes, dates or strawberries also work well; hold them in place with barbecue skewers.



# DESIGN WITH PROPS

Don't just stop at the eyes and the smile while decorating—give your snowman a personality using some items stashed in the attic or basement. Think suitcases, former Halloween costumes, sports equipment...or anything else that can withstand a little wetness.



# DESIGN WITH TOOLS

Skip the standard threeball design and instead put a four-legged pal on display for the neighborhood. Plastic sawhorses—which cost less than \$20 at the hardware store (if you don't already have a few in the garage)-make the perfect base for an animal shape. Sculpt a body around the top beam, add a head and pack snow around each of the legs. Bust out that food coloring again to make zebra stripes or cow spots.

—SARAH TROVER

# **EDIBLE ART**

Spend less time decorating sweets. Peel the backings off Ticings fondant designs (\$12 and up, ticings.com) and press them into desserts; they merge with the frosting for an instant upgrade.





CENTERPIECE OF THE MONTH

# home stretch

What hostess doesn't love that moment when everyone gets cushy on the couch? Be ready with a coffee table topped with more than just a pile of remotes. The artsy team behind Crave designs—who've styled funky restaurants like The Collective in New York City (1 Little West 12th St., 212-255-9717)—show us how to turn the table trendy using a few packs of balloons.

How about an even easier centerpiece? Ten readers will each win \$100 in floral products from Teleflora, for a total value of \$1,000. Enter to win at rachaelraymag.com/giveaway. See page

164 for rules.

# How to make it

Buy a sheet of wire mesh from the hardware store and cut it into pieces. Tie long balloons (forming knots at either end) through the wire weave to create a textured design. Then secure them around glass vases with extra pieces of wire or twist-ties.





IS IT STUFFING OR DRESSING? JOIN THE DEBATE.

# SPECIAL IS PUTTING IT MILDLY



PURE HERSHEY'S



Consumerism has taken a beating the last couple of years. But when done responsibly, shopping is about treating yourself and your favorite people to a little beauty, a dab of luxury and loads of appreciation. And it's just plain fun. There's the solitary calm of browsing alone; the bonding experience of trying on outfits with a friend; the triumph of finding a bargain; and the ecstasy of locating perfect gifts for the ones you love most.

Follow us: We'll show you how to buy ultra-thoughtful presents without spending a ton, and remind you why you loved shopping so much in the first place.

BY JUSTINE VAN DER LEUN



# how to be a great gift giver

Is it a skill that's learned?
After talking to our favorite
tastemakers and present givers,
we've decided the answer is
"yes." Follow their boiled-down
advice and you may never again
have to bear the hollow sound of
a slightly baffled "thank you."

# listen and learn

The best way to identify the perfect gift is by listening to your loved ones. Does your cousin covet a pair of earrings? Is your sister obsessed with Paris? "A friend mentioned something about cowboys in passing," says Jessica Kerwin Jenkins, author of Encyclopedia of the Exquisite. "I tracked down an old pair of spurs, and when she opened the box, her eyes welled up." People drop hints unknowingly, designer Rachel Roy notes: "Everyone tells you what they want in their own way."

# keep records

Your PDA and planner are allies. "Whenever a friend or a family member mentions something, I add a note on my phone," says designer Maya A. Lake of Boxing Kitten. Lake's mom mentioned that she uses plastic wrap on her feet to lock in lotion before bed. "I wrote down that she needed supersoft socks, and when Mother's Day rolled around, I had a gift ready." For smartphone users, Michelle Madhok, online shopping expert and the founder of shefinds.com, recommends downloading the free app EverNote (evernote.com), which allows you to record voice memos and take snapshots.

# scour sales

By keeping an eye out for gifts, you'll have a stash of perfect items, beat the holiday madness and save money. Madhok scans clearance racks. "Your cousin won't care that you got that crystal bib necklace on sale," she says. Jenkins picks up quirky salt and pepper shakers and antique books on cocktail making to give as hostess gifts. Globe-trotting Roy collects unique presents whenever she's traveling.

# remember the three e's

Engraving, embossing and embroidering are inexpensive ways to transform any gift—say, a pair of pillowcases or a plastic guitar pick—into a luxury item. "A silver necklace or embossed paper, personalized with something particular—a design, their initials, a funny inside joke—tells a person that you took the time," says Jenkins, who loves the customizable stationery made by small letterpresses on etsy.com.



# **DAZZLE YOUR HOLIDAY TABLE**

with Ocean Spray®Cranberries



See how cooks like you went cranberry crazy in the Ultimate Cranberry Recipe Contest.

Try these winning recipes and get creative yourself with the rich, versatile flavor of Ocean Spray® cranberries.

Dig into this issue to find more Ocean Spray® inspired holiday recipes.

# **CARAMELIZED CRANBERRY-MUSHROOM GALETTE**

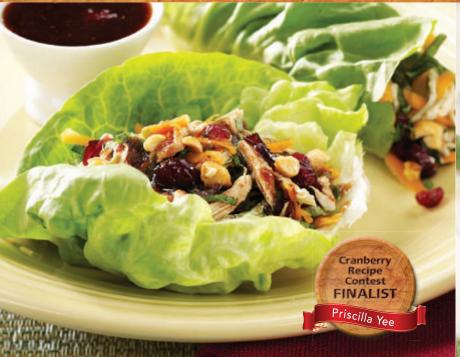
# **ROASTED CRANBERRY POTATO SALAD**





# TRIPLE CRANBERRY CHICKEN LETTUCE WRAPS

# **CHIPOTLE CORN AND CRANBERRY FRITTERS**





# **GET INSPIRED WITH THESE CONTEST WINNERS**

# and Ocean Spray®Cranberries

Discover how the fabulous, flavorful cranberry adds a new dimension to just about any recipe all year long, starting with these delicious contest winners.

# Roasted Cranberry Potato Salad

FINALIST: Gloria Piantek, West Lafayette, IN

## **INGREDIENTS**

- pounds small red potatoes, cut into quarters
- tablespoons canola oil
- 1/2 teaspoon salt
- cup Ocean Spray® Whole Berry Cranberry Sauce
- 1/3 cup reduced-fat red wine vinaigrette
- 2/3 cup chopped sweet onion
- small green pepper, chopped
- 1/4 cup chopped sweet red pepper 1/4 cup Ocean Spray® Craisins® Original Dried Cranberries
- bacon strips, cooked and crumbled
- cup pine nuts
- tablespoon minced fresh basil

# **DIRECTIONS**

Preheat oven to 400°.

Toss potatoes with oil in a large bowl; sprinkle with salt. Transfer to a greased 15-in. x 10-in. x 1-in. baking pan. Bake for 30-35 minutes or until tender, stirring once. Place potatoes in a large bowl.

Combine cranberry sauce and vinaigrette in a small bowl. Microwave, uncovered, on high for 1 minute or until heated through. Pour over potatoes; toss to coat. Add remaining ingredients; mixing well.

Makes 6 servings.

For even more ways to enjoy cranberries, visit www.OCEANSPRAY.COM



FINALIST: Roxanne Chan, Albany, CA

# **INGREDIENTS**

- 1/4 cup all-purpose flour
- teaspoon baking powder

- tablespoon chopped chipotle pepper in adobo sauce 6-ounce package Ocean Spray® Craisins® Original Dried Cranberries

Chipotle Corn and Cranberry Fritters

- cup frozen corn, thawed
- cup grated, peeled jicama
- cup shredded Monterey Jack cheese
- tablespoons pine nuts, toasted
- green onion, finely chopped
- 1/2 cup canola oil

Minced fresh cilantro

Maple syrup, optional

# **DIRECTIONS**

Combine flour and baking powder in a medium bowl. Whisk eggs and chipotle pepper in separate bowl; add to dry ingredients mixing just until moistened. Gently mix in the dried cranberries, corn, jicama, cheese, pine nuts and green onion. Heat 2 tablespoons oil in a large nonstick skillet over medium heat. Drop batter by 1/4 cupfuls, a few at a time, into hot oil; press lightly to flatten. Fry until golden brown, about 11/2 minutes each side, using remaining oil as needed. Drain on paper towels. Sprinkle with cilantro and drizzle with maple syrup if desired.

Makes 8 fritters.

For even more ways to enjoy cranberries, visit www.OCEANSPRAY.COM



# Caramelized Cranberry-Mushroom Galette

GRAND PRIZE: Merry Graham, Newhall, CA

## **INGREDIENTS**

- ounces Mascarpone cheese tablespoon Ocean Spray®
- Jellied Cranberry Sauce tablespoon orange marmalade
- tablespoons sugar
- cup chopped red onion
- cup Ocean Spray® Craisins® **Original Dried Cranberries**
- cup chopped fresh mushrooms
- tablespoon olive oil
- 1/2 teaspoon lemon-pepper seasoning
- 1/2 teaspoon salt
- teaspoon smoked paprika
  - tablespoons Ocean Spray® Cran-Tangerine® Cranberry Tangerine Juice Drink
- sheet frozen puff pastry, thawed
- cooked bacon strips, crumbled
- 1/4 cup minced fresh basil

# **DIRECTIONS**

Preheat oven to 400°. Combine cheese, cranberry sauce and marmalade in a small

bowl. Chill until serving. Cook sugar in a large skillet over medium-high heat for 1-2 minutes or until it begins to melt. Add onion; cook and stir 2 minutes longer.

Add dried cranberries, mushrooms, oil, lemon-pepper, salt and paprika. Cook for 2 minutes, stirring occasionally. Reduce heat. Add cranberry tangerine juice drink; cook until mushrooms are tender, about 4 minutes, stirring occasionally. Unfold puff pastry on a greased baking sheet. Spread cranberry mixture to within 1 1/2 inches of edges; sprinkle with bacon. Bake for 20-25 minutes or until pastry is golden brown. Cool for 10 minutes. Sprinkle with basil. Cut into four pieces. Serve warm with topping.

Makes 4 servings.

For even more ways to enjoy cranberries, visit www.OCEANSPRAY.COM



# Triple Cranberry Chicken Lettuce Wraps

FINALIST: Priscilla Yee, Concord, CA

# **INGREDIENTS**

- cup Ocean Spray® Whole Berry **Cranberry Sauce**
- cup Ocean Spray® Cranberry Juice Cocktail
- cup reduced-sodium soy sauce
- tablespoons sugar
- tablespoon minced fresh gingerroot
- teaspoons chili garlic sauce
- garlic cloves, minced
- tablespoons lime juice

- tablespoon grated lime peel
- 1-1/2 cups shredded cooked chicken breast
- cup Ocean Spray® Craisins® Original Dried Cranberries
- 1/2 cup shredded carrot
- 1/3 cup thinly sliced green onions
- 1/4 cup minced fresh mint
- 1/4 cup minced fresh basil
- Bibb or Boston lettuce leaves
- 1/2 cup chopped salted peanuts

# **DIRECTIONS**

Combine the first seven ingredients in a small saucepan; bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Remove from the heat; stir in lime juice and peel;

Combine the chicken, dried cranberries, carrot, green onions, mint and basil in a small bowl. Place about 3 tablespoons chicken mixture on each lettuce leaf. Top with 1 tablespoon cranberry sauce mixture and 2 teaspoons peanuts. Fold lettuce over filling. Serve with remaining sauce

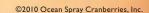
Makes 1 dozen.





WITH ALL THE WAYS TO ENJOY CRANBERRIES,

you're going to need a bigger recipe box.



Cranberry Festive Sparkler

# INGREDIENTS

8 ounces Ocean Spray® Cranberry Juice Drink, any flavor, chilled

2 ounces sparkling water Lime wedge, garnish

# DIRECTIONS

Fill a tall glass with ice. Add cranberry juice drink. Top with sparkling water. Garnish with a lime wedge.

Makes 1 serving.





For even more ways to enjoy cranberries, visit OCEANSPRAY.COM



# win it!

These boots were made for shopping. Twelve readers will each win a pair of Emu Australia Stinger Hi Boots, for a total value of \$1,728. Enter to win at rachaelraymag .com/giveaway. See page 164 for rules.

# Chewy Tropical Granola Bars

In a medium saucepan, bring ½ cup light brown sugar, ⅓ cup corn syrup,
4 tablespoons unsalted butter and
1 tablespoon grated orange peel to a boil, stirring, over medium-high heat. Lower the heat and simmer until the sugar dissolves, about 2 minutes. Stir in 2 cups granola, 1 cup rice cereal, ½ cup chopped dried banana slices, ½ cup chopped dried pineapple, ⅓ cup toasted sweetened shredded coconut and ⅓ cup chopped roasted salted macadamia nuts. Transfer to a greased 9-by-11-inch baking dish and press into an even layer. Refrigerate until firm, about 15 minutes. Cut into 12 bars.

# **spend the time**

Often, an afternoon with a loved one is the best gift imaginable. "I took my best friend to the Bodies exhibit in New York," Lake says. "We got to spend the day together." By taking someone to a show or a museum, you give him or her a memory.

# **think** "consumable"

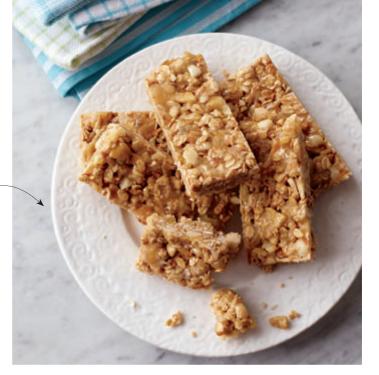
A thoughtless gift may be worse than no gift at all. "Presents that merely take up space in someone's house are, in truth, burdens," Jenkins says. At a loss? Send something edible, like **baked goods—homemade (like these tasty bars) or store-bought**. Especially during the holiday season, your gift will be quickly gobbled up rather than stashed in a closet.

# 🖀 wrap it up

It's no coincidence that the words "present" and "presentation" are connected. The wrapping is part of the gift experience—and it doesn't have to be pricey to be chic. Roy uses simple brown paper with twine and asks her daughters to draw on the gifts. Madhok invests \$3 in a spool of satin ribbon to make even the simplest bar of soap for a hostess look "seriously thoughtful."

# **a** write a note

In a world of e-mail pings and text messages, a penand-ink sentiment is the ultimate sign of love. Roy makes sure to include a card with every present that she gives. "A handwritten note that accompanies a gift is the single most thoughtful gesture," she says.



"I sit down and come up with ideas that the person will **truly love and cherish**. It isn't about how much you spend."

— RACHEL ROY



# JAGTAG

# Need more ways to power through the holidays? Get them right now! Take

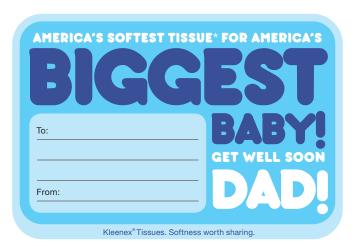
and send a picture of this JagTag with your mobile phone. Verizon and AT&T customers, text the picture to 524824. All others, text

or e-mail the picture to everyday@jagtag.com. Messaging and data rates apply. For terms and conditions, visit jagtag.com/t&c.

















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\*Kleenex® Lotion, Ultra and Regular tissue softness compared to national brand regular tissues.

Softness worth sharing.

# gifts under \$50

Creative ideas for everyone on your list



MAYA A. LAKE, FASHION DESIGNER, BOXING KITTEN

# for your busy brother

My brother is a music producer, so he's in the music studio until all hours of the night. I gave him this Molton Brown Bright Vita Eye-Energy Serum (\$32, moltonbrown.com) because he never looks as though he gets enough sleep. Now he says he isn't embarrassed to talk to the ladies during the daytime.





RACHEL ROY, FASHION DESIGNER

# for co-workers

To me, the best thing in life is helping to change a person's circumstance. So I like to give out **Fairwinds Trading baskets** (\$46, macys.com/rwanda), which are made by women in Rwanda.



AARON MCCARGO JR., HOST, *BIG DADDY'S HOUSE* ON FOOD NETWORK

# for your postal worker

Postmen (and -women) are on their feet all day long, so a **gift certificate for a manicure and pedicure** is a great way to thank them for all they do.



JESSICA KERWIN JENKINS, AUTHOR, ENCYCLOPEDIA OF THE EXQUISITE

# for neighbors

In the summertime, I scour our farmers' market looking for inexpensive gifts. I put away several **jars of homemade maple syrup and raspberry jam** that make great treats to give throughout the winter.



JANE HARRISON-FOX, RACHAEL'S FASHION STYLIST

# for your kid's teacher

The holidays are stressful because, in addition to friends and family, there are all those people you want to acknowledge—teachers, interns, assistants, etc. I like to give the women something fun, like a **fashionable cocktail ring** (\$5 and up, girlprops.com) that they can wear to a holiday party.



EVETTE RIOS, RACHAEL'S DESIGN BUDDY

# for your hairstylist

I'm always trying to convert the people in my life into being DIY-ers. It's easy with these **journals** (\$22, amhdesignonline.com)—you needlepoint the cover yourself. My favorite design is called Rio, which is, of course, like my last name. Perfect!

# foot fetish

Some people take shopping to the extreme, and those people seem to love shoes. Take Philippines first lady Imelda Marcos, for example. When she fled the presidential palace in 1986, **she left a thousand pairs in her wake**, making headlines worldwide. These days, hoarding footwear is par for the celebrity course.

# BLAKE LIVELY owns more than 300 pairs, nearly all purchased over a period of 18 months.



KATE HUDSON estimates her shoe collection at 400 pairs and confirms she is a "total shopaholic."

# **FERGIE** keeps her

500-plus pairs of flats and heels in a closet her husband, actor Josh Duhamel, dubbed "Fergieland."



# celine dion owns about 3,000 pairs and counts shopping as one of her favorite hobbies.

# LINDSAY LOHAN.

often dubbed a celebrity hoarder, has more than **5,000 pairs**, rumored to be worth over \$1 million.



**USHER** 

has a

10,000

pairs of







RACHEL ROY HEADSHOT, GETTY IMAGES; RING COURTESY OF GIRLPROPS.COM; JAM, ISTOCKPHOTO.COM; NAIL POLISH, GORMAN AND GORMAN; SHOE ILLUSTRATIONS, ISTOCKPHOTO.COM



# BEYOND

Take 20% off one single item.
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Can't decide between buying gold or silver? Problem solved: Two's Company Gunmetal Studded Bangles are the best of both worlds. \$9 and up 800-896-7266 for stores

With more than 20 colors of Alton Lane Signature Knotted Cuff Links to choose from, your guy can be as colorful or as conservative as he wants. **\$12 per pair** 646-896-1212



Now "ear" this! The sherpa padding on these Girls'
Red Plaid Earmuffs will protect your little snow bunny against frosty winter winds. \$15 landsend.com



Start making your list now: We raided hundreds of stores, websites and kitchens to find more than 60 of the best gifts to delight and dazzle everyone in your life—including you!

PHOTOGRAPHY BY GORMAN & GORMAN

<u>rereservenement</u>

The slight arc of the Sephora Limited Edition Red Eyelash Curler works on all eye shapes, without pinching the skin or crimping lashes. \$16 sephora.com



No need to stand in the ginormous line that forms outside **Georgetown Cupcake** in Washington, D.C.—they ship around the country! Try our faves: white chocolate peppermint and Rudolph red velvet. \$29 for 12 georgetowncupcake.com



Treat a special hostess to a set of porcelain Fromage Plates by BIA Cordon Bleu. They're the ideal size for appetizers or a bite of baguette



>> Here's a chic way to organize your jewelry: **Thomas Paul Lacquer** Boxes are decorated with images of a ring, necklace, watch or brooch. \$24 and up burkedecor.com





GWYNETH PALTROW

TIM McGRAW

**GARRETT** HEDLUND

**LEIGHTON** MEESTER

IT DOESN'T MATTER WHERE YOU'VE BEEN AS LONG AS YOU COME BACK STRONG.



# COUNTRY STRONG

SCREEN GEMS PRISENTS A TVM PRODUCTION "COUNTRY STRONG" SUPPROVINING RANDALL POSTER MUSIC MICHAEL BROOK PRODUCE MEREDITH ZAMSKY PRODUCED JENNO TOPPING & TOBEY MAGUIRE

SOUNDTRACK INCLUDES "COUNTRY STRONG" PERFORMED BY GWYNETH PALTROW

DECEMBER

IN THEATERS EVERYWHERE





# Many people being treated for depression still have depression symptoms.

If you've been taking an antidepressant for at least 6 weeks and still have some depression symptoms, one option your doctor may consider is adding ABILIFY.

ABILIFY is a prescription medicine used to treat depression in adults as add-on treatment to an antidepressant when an antidepressant alone is not enough.



Some people have had symptom improvement as early as 1 to 2 weeks after adding ABILIFY.

# Important Risk Information about ABILIFY

- Antidepressants can increase suicidal thoughts and behaviors in children, teens, and voung adults. Serious mental illnesses are themselves associated with an increase in the risk of suicide. When taking ABILIFY, call your doctor right away if you have new or worsening depression symptoms, unusual changes in behavior, or thoughts of suicide. Patients and their caregivers should be especially observant within the first few months of treatment or after a change in dose. Approved only for adults 18 and over with depression
- Elderly dementia patients taking ABILIFY have an increased risk of death or stroke. ABILIFY is not approved for these patients

- Call your doctor if you have high fever, stiff muscles, confusion, and increased heart rate or blood pressure—these may be signs of a rare but life-threatening condition called **neuroleptic** malignant syndrome
- Call your doctor if you develop abnormal or uncontrollable facial movements, as these could be signs of tardive dyskinesia, which may
- If you have **diabetes**, or have risk factors or symptoms of diabetes, your blood sugar should be monitored regularly. High blood sugar has been reported with ABILIFY and medicines like it. In some cases, extreme high blood sugar can lead to coma or death
- Other risks may include dizziness upon standing, decreases in white blood cells, which can be serious, seizures, impairment in judgment or motor skills, and trouble swallowing. Until you know how ABILIFY affects you, you should not drive or operate machinery

The **common side effects** in adults in clinical trials (≥10%) include nausea, vomiting, constipation, headache, dizziness, an inner sense of restlessness or need to move (akathisia), anxiety, and insomnia. Tell your doctor about all the medicines you're taking, since there are some risks for drug interactions. You should avoid alcohol while taking ABILIFY.

You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

**Please read the additional Important Information** about ABILIFY on the adjacent page.

**Take the next step—ask** vour doctor about ABILIFY.



<sup>†</sup> Based on 6-week clinical studies comparing ABILIFY + antidepressant versus antidepressant alone







O†SUKG Otsuka America Pharmaceutical, Inc.

<sup>\*</sup> Lexapro® (escitalopram oxalate), Zoloft® (sertraline HCl), Prozac® (fluoxetine hydrochloride), Effexor XR® (venlafaxine HCl), and Paxil CR® (paroxetine HCl) are trademarks of their respective companies.



# IMPORTANT INFORMATION ABOUT ABILIFY

This summary of the Package Insert contains risk and safety information for patients about ABILIFY. This summary does not include all information about ABILIFY and is not meant to take the place of discussions with your healthcare professional about your treatment. Please read this important information carefully before you start taking ABILIFY and discuss any questions about ABILIFY with your healthcare professional.

ABILIFY® (a-BIL-ĭ-fī) (aripiprazole) (air-rĭ-PIP-ra-zall)

# What is ABILIFY (aripiprazole)?

ABILIFY is a prescription medicine used as an add-on treatment to an antidepressant for adults with Major Depressive Disorder who had an inadequate response to antidepressant therapy.

# What is depression?

Depression is a common but serious medical condition. Symptoms may include sadness, loss of interest in activities you once enjoyed, loss of energy, difficulty concentrating or making decisions, feelings of worthlessness or excessive guilt, insomnia or excessive sleep, a change in appetite causing weight loss or gain, or thoughts of death or suicide. These could be depression symptoms if they interfere with daily life at home, at work, or with friends and last most of the day, nearly every day for at least 2 weeks.

## What is the most important information that I should know about antidepressant medicines, depression, and other serious mental illnesses?

- Antidepressant medicines may increase suicidal thoughts or actions in some children, teenagers, and young adults
- Depression and serious mental illnesses are the most important causes of suicidal thoughts and actions

For more information, see the Prescribing Information and the Medication Guide called Antidepressant Medicines, Depression and Other Serious Mental Illnesses, and Suicidal Thoughts or **Actions** 

# Who should NOT take ABILIFY?

People who are allergic to ABILIFY or to any substance that is in it. Allergic reactions have ranged from rash, hives and itching to difficulty breathing and swelling of the face, lips, or tongue. Please talk with your healthcare professional.

## What is the most important information that I should know about ABILIFY?

Elderly patients, diagnosed with psychosis as a result of dementia (for example, an inability to perform daily activities as a result of increased memory loss), and who are treated with antipsychotic medicines including ABILIFY, are at an increased risk of death when compared to patients who are treated with a placebo (sugar pill). ABILIFY is not approved for the treatment of patients with dementia-related psychosis.

Antidepressants may increase suicidal thoughts or behaviors in some children, teenagers, and young adults, especially within the first few months of treatment or when the dose is changed. Depression and other serious mental illnesses are themselves associated with an increase in the risk of suicide. Patients on antidepressants and their families or caregivers should watch for new or worsening depression symptoms, unusual changes in behavior, or thoughts of suicide. Such symptoms should be reported to the patient's healthcare professional right away, especially if they are severe or occur suddenly. ABILIFY is not approved for use in pediatric patients with depression.

Serious side effects can occur with any antipsychotic medicine, including ABILIFY. Tell your healthcare professional right away if you have any conditions or side effects, including the following:

Stroke or ministroke in elderly patients with dementia: An increased risk of stroke and ministroke has been reported in clinical studies of elderly patients with dementia (for example, increased memory loss and inability to perform daily activities). ABILIFY (aripiprazole) is not approved for treating patients with dementia

Neuroleptic malignant syndrome (NMS): Very high fever, rigid muscles, shaking, confusion, sweating, or increased heart rate and blood pressure may be signs of NMS, a rare but serious side effect that could be fatal.

Tardive dyskinesia (TD): Abnormal or uncontrollable movements of face, tongue, or other parts of body may be signs of a serious condition known as TD, which may be

High blood sugar and diabetes: Patients with diabetes and those having risk factors for diabetes (for example, obesity, family history of diabetes), as well as those with symptoms such as unexpected increases in thirst, urination, or hunger should have their blood sugar levels checked before and during treatment. Increases in blood sugar levels (hyperglycemia), in some cases serious and associated with coma or death, have been reported in patients taking ABILIFY, and medicines like it.

Orthostatic hypotension: Lightheadedness or faintness caused by a sudden change in heart rate and blood pressure when rising too quickly from a sitting or lying position (orthostatic hypotension) has been reported with ABILIFY.

# Leukopenia, Neutropenia, and Agranulocytosis:

Decreases in white blood cells (infection fighting cells) have been reported in some patients taking antipsychotic agents, including ABILIFY. Patients with a history of a significant decrease in white blood cell (WBC) count or who have experienced a low WBC due to drug therapy should have their blood tested and monitored during the first few months of therapy.

Suicidal thoughts: If you have suicidal thoughts, you should tell your healthcare professional right away.

**Dysphagia:** Medicines like ABILIFY have been associated with swallowing problems (dysphagia). If you had or have swallowing problems, you should tell your healthcare professional.

## What should I talk to my healthcare provider about?

Patients and their families or caregivers should watch for new or worsening depression symptoms, unusual changes in behavior and thoughts of suicide, as well as for anxiety, agitation, panic attacks, difficulty sleeping, irritability, hostility, aggressiveness, impulsivity, restlessness, or extreme hyperactivity. Call your healthcare provider right away if you have thoughts of suicide or if any of these symptoms are severe or occur suddenly. Be especially observant within the first few months of antidepressant treatment or whenever there is a change in dose.

Tell your healthcare provider about any medical conditions you may have and all medicines that you are taking or plan to take, including prescription and over-the-counter medicines, vitamins, or herbal products.

# Be sure to tell your healthcare provider:

- If you have suicidal thoughts
- If you have or have had a low white blood cell count (WBC)
- If you or anyone in your family have or had seizures
- If you or anyone in your family have or had high blood sugar or diabetes
- If you are pregnant, plan to become pregnant, or are breast-

# What should I avoid when taking ABILIFY?

- Avoid overheating and dehydration
- · Avoid driving or operating hazardous machinery until you know how ABILIFY affects you
- Avoid drinking alcohol
- · Avoid breast-feeding an infant

## What are the possible side effects of ABILIFY (aripiprazole)?

Common side effects in adults include: nausea, vomiting, constipation, headache, dizziness, an inner sense of restlessness or need to move (akathisia), anxiety and insomnia. It is important to contact your healthcare professional if you experience prolonged, abnormal muscle spasm or contraction which may be signs of a condition called dystonia.

This is not a complete list of side effects. For full patient information, visit www.abilify.com. Talk to your healthcare professional if you have questions or develop any side effects.

## What percentage of people stopped taking **ABILIFY** due to side effects?

In clinical trials, the percentage of adults who discontinued taking ABILIFY due to side effects was 6% and 2% for patients treated with sugar pill.

# Can I safely take ABILIFY while I'm taking other medications?

ABILIFY can be taken with most drugs; however, taking ABILIFY with some medicines may require your healthcare professional to adjust the dosage of ABILIFY.

Some medicines\* include:

- ketoconazole (NIZORAL®)
- quinidine (QUINIDEX®)
- fluoxetine (PROZAC®)
- paroxetine (PAXIL®)
- carbamazepine (TEGRETOL®)

It is important to tell your healthcare professional about all the medicines you're taking, just to be sure.

# How should I take ABILIFY?

- Take ABILIFY exactly as directed by your healthcare professional
- · ABILIFY is usually taken once a day and can be taken with or without food
- If you miss a dose, take it as soon as you remember. However, if it is time for your next dose, skip the missed dose and take only your regularly scheduled dose
- Talk to your healthcare professional before stopping ABILIFY or changing your dose

# **General advice about ABILIFY:**

- ABILIFY should be kept out of the reach of children and pets
- · Store ABILIFY Tablets and the Oral Solution at room
- · For patients who must limit their sugar intake, be aware that ABILIFY Oral Solution contains sugar
- For patients who cannot metabolize phenylalanine (those with phenylketonuria or PKU), ABILIFY DISCMELT® contains phenylalanine
- If you have additional questions, talk to your healthcare professional

# Find out more about ABILIFY:

Additional information can be found at www.abilify.com

\* NIZORAL is a registered trademark of Janssen Pharmaceutica; QUINIDEX is a registered trademark of Wyeth Pharmaceuticals; PROZAC is a registered trademark of Eli Lilly and Company; PAXIL is a registered trademark of GlaxoSmithKline; TEGRETOL is a registered trademark of Novartis

Based on Full Prescribing Information as of 11/09 1239550A7.





Bristol-Myers Squibb PO†SUKG Otsuka America Pharmaceutical, Inc.

Tablets manufactured by Otsuka Pharmaceutical Co., Ltd., Tokyo, 101-8535 Japan or Bristol-Myers Squibb Company, Princeton, NJ 08543 USA.
Orally Disintegrating Tablets, Oral Solution, and Injection manufactured by Bristol-Myers Squibb Company, Princeton, NJ 08543 USA Distributed and marketed by Otsuka America Pharmaceutical, Inc., Rockville, MD 20850 USA.

Marketed by Bristol-Myers Squibb Company, Princeton, NJ 08543 USA. U.S. Patent Nos. 5,006,528; 6,977,257; and 7,115,587.

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570US08CBS01603 0309L-2757 D6-B0001D-11-09-MDD November 2009

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Soon after a rising young singer-songwriter (Garrett Hedlund) gets involved with a fallen, emotionally unstable country star (Gwyneth Paltrow), the pair embarks on a career resurrection tour helmed by her husband/manager (Tim McGraw) and featuring a beauty-queen-turned-singer (Leighton Meester). Between concerts, romantic entanglements and old demons threaten to derail them all. www.CountryStrongTheMovie.com



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This November, in select Stop & Shop® and Giant® Supermarkets, *Every Day with Rachael Ray* and Modiv Media bring you useful tips on products from ARM & HAMMER® Baking Soda and more! To find a Stop & Shop® or Giant® Supermarket near you, visit **stopandshop.com** or **giantfood.com**.



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# ARM & HAMMER® Baking Soda

Did you know that ARM & HAMMER® Baking Soda is the safe, easy, and affordable way to clean fresh fruits and vegetables? Just sprinkle a little directly on produce, scrub gently and rinse to remove dirt and residue. This month, Scan It! in-store or visit <a href="https://www.armandhammer.com">www.armandhammer.com</a> to learn about all the ways you can use ARM & HAMMER® Baking Soda.



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Health-full 10 Grain everything you love about bread and more!



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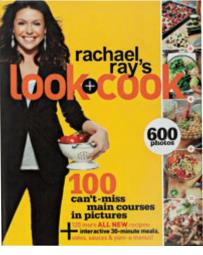








"seasonings greetings" with an Italian Lovers Spice Box, filled with flavorful New York-style herb, cheese and pasta blends. There are great gift boxes for the barbecue and dessert lovers in your life, too. \$20 thespicehouse.com



↑ My newest book, *Look + Cook*, is the paint-bynumbers of food preparation. There are 100 recipes featuring step-by-step, full-color photos that illustrate how to create the meal. Plus, flip to the back for never-before-seen 30 Minute Meals with streaming video. \$25 rachaelraystore.com/shopmag

r. Seuss



RACH'S PICKS ()

faves Gift Guide

o smart tortwo

☆ Start them thinking green early. A Fisher-Price Power Wheels Smart Car will really get your kids caring about the environment! The sporty two-seater has two speeds and an extralong-lasting battery, and is Energy Star rated. How cool is that?! \$260 toysrus.com





Treat your favorite cook to my Rachael Ray 10" You Are My Everything Pan. The sturdy cast-iron holds in the heat on the cooktop and in the oven, so it's a good choice whether you're stewing, frying or baking. \$70 rachaelraystore .com/shopmag

THE CAT IN THE HAT BOOK COURTESY OF



New Skete Kitchen Cheesecakes are absolutely delish, and actually made by nuns! If you can't choose between all the heavenly options, try their sampler: one cake with four yummy flavors, including my fave, Kahlúa. \$37 and up newskete.com

>> If you know someone who loves flapjacks as much as I do the Pancake Pen should definitely be on your shopping list. Mix the batter

right in the bottle and draw fun shapes or spell out surprise breakfast messages on the griddle. \$10 cooking.com

Bookworms, rejoice! These awesome Out of Print T's feature iconic and often out-of-print book covers, and come in styles for guys and chicks. The best part: For every shirt you buy, a book is donated to a community or school in need. \$28 outofprintclothing.com



Your friends won't be able to stop laughing at these hilarious Body Double Magnets. Place the character torsos on top of your photos to turn Mom into a pro bowler, your husband into a nerd, or a co-worker into a ballerina! \$21 amazon.com/toys

>> While you're in the kitchen, your little chefs can also be "cooking" up a storm with a Leapfrog Cook and Play Potsy. While they're stirring and adding ingredients, they'll be learning about colors, counting, rhyming and even healthy

eating habits. \$22 leapfrog.com

One of my faves (and a staple of my picks) are the wood-fired smoked meats and cheeses at Oscar's Adirondack **Mountain Smoke House** in upstate New York. Order a gift certificate so your friends and family can put up oscarssmoked meats.com



Give your friends a taste of the Windy City with a **Chicago-Style Hot Dog Kit**. The gift box includes all the works to create

16 authentic dogs, including bright green

relish, yellow mustard, sport peppers and

celery salt. \$90 viennabeef.com

together a basket of their faves. \$27 and



I can't get enough of sock monkeys. They make me happy, and I bet this will make your little one happy, too! What's cuter than this Sock Monkey Beanie? It's hand-crocheted using soft chenille, so it'll keep his head and ears warm. I wish they made it in adult sizes! \$36 sandiegohat.com



Need a great gift for the baker in your life? They will enjoy whipping up treats in my Rachael Ray Oven Lovin' 7-Piece Set. A portion of the proceeds

have teams try to sink beanbags through the hole. It's the best thing to happen to pregame parties since the grill. They do custom ones, too!



For the athlete! You'll be the hit of the tailgate with a Striped Cornhole Game. Place the board in the parking lot or on the lawn, then

\$150 cornhole.com

>> Need a great student stocking stuffer? Everyone always needs more spaceespecially on their computers! A Robot Flash Drive holds 2GB of data and is a fun way to store and transfer your digital files. When transmitting, the robot's red LED-light eyes flash. \$32 each flight001.com



ধ You can decorate your gadgets (cell phones, laptops, skinit.com







CHEESECAKE, LISA SHIN; LEG OF LAMB, JOHN MUGGENBORG



There are 1,440 minutes in a day. Take at least fifteen for yourself.

New Maxwell House International Café
Vanilla Caramel Latte.
The 60 calorie way to STOP YOUR WORLD.



# everything you need to get started





We're nodding to winter—the season our first issue came out—with a COZily delicious fruitcake, full of fresh pears and cranberries, and topped with a positively drinkable caramel glaze.

(Not that we drank it...in front of anyone.)



# (And you're in here. Again.)

# Maybe today is the day to talk to your doctor about overactive bladder.

Ready to take a vow to do something about your overactive bladder symptoms? Ask your doctor about prescription Toviaz<sup>®</sup> (fesoterodine fumarate), the once-daily pill that significantly reduces sudden urges and accidents over 24 hours.\*

Plus, Toviaz comes with a plan, with tips on food and drink choices and exercises to help you train your bladder. Make a commitment to learn more about the symptoms of overactive bladder and Toviaz.

Ask if Toviaz is right for you.

Toviaz treats the symptoms of overactive bladder (leaks, strong, sudden urges to go, going too often).

\*Results may vary

The plan can help you manage overactive bladder symptoms:

. . . . . . .

Did you know acidic fruits and vegetables such as tomatoes and citrus fruits

may irritate your bladder?



If you have certain stomach problems, glaucoma, or cannot empty your bladder, you should not take Toviaz. Medicines like Toviaz can cause blurred vision, drowsiness, and decreased sweating. Use caution when driving, doing unsafe tasks, or in especially hot environments, until you know how Toviaz affects you. Drinking alcohol while taking medicines such as Toviaz may cause increased drowsiness.

The most common side effects are dry mouth and constipation.

Toviaz has benefits and risks. There may be other options.

You're encouraged to report negative side effects of prescription drugs to the FDA. Visit www.FDA.gov/medwatch or call 1-800-FDA-1088.





# IMPORTANT FACTS



(TOH-vee-as)

# ABOUT OVERACTIVE BLADDER

Overactive bladder happens when the bladder muscle squeezes too often or when you don't want it to. You may have wetting accidents (urge urinary incontinence). You may have a strong need to urinate right away (urgency). You may also have to go too often (frequency).

# WHO IS TOVIAZ FOR?

Who can take TOVIAZ?

Adults 18 years and older with symptoms of overactive bladder. TOVIAZ has not been studied in children.

Who should not take TOVIAZ?

Do not take TOVIAZ if you:

- Are not able to empty your bladder (urinary retention).
- Your stomach empties slowly (gastric retention).
- Have an eye problem called "uncontrolled narrow-angle glaucoma."
- Are allergic to TOVIAZ or any of its ingredients.

# **BEFORE YOU START TOVIAZ**

Tell your doctor about all your medical conditions, including:

- Stomach or intestinal problems or problems with constipation.
- Problems emptying your bladder or if you have a weak urine
- Treatment for an eye problem called narrow-angle glaucoma.
- Kidney problems.
- · Liver problems.
- · A condition called myasthenia gravis.
- If you are pregnant or trying to become pregnant. It is not known if TOVIAZ can harm your unborn baby.
- If you are breastfeeding. It is not known if TOVIAZ passes into your breast milk or if it can harm your baby.

Before starting on TOVIAZ, tell your doctor about all the medicines you take, including prescription and nonprescription medicines, vitamins and herbal products. TOVIAZ may affect the way other medicines work, and other medicines may affect how TOVIAZ works. Especially tell your doctor if you are taking antibiotics or antifungal medicines.

# POSSIBLE SIDE EFFECTS OF TOVIAZ

The most common side effects are:

- Dry mouth
- Constipation

TOVIAZ may cause other less common side effects, including:

- · Drv eves
- Trouble emptying the bladder

These are not all of the possible side effects of TOVIAZ. For a complete list, ask your doctor or pharmacist.

# **HOW TO TAKE TOVIAZ**

- Take TOVIAZ exactly as your doctor tells you.
- Your doctor may give you the lower 4 mg dose of TOVIAZ if you have certain medical conditions, such as severe kidney problems.
- Take TOVIAZ with liquid and swallow the tablet whole. Do not chew, divide or crush the tablet
- You can take TOVIAZ with or without food.
- If you miss a dose of TOVIAZ, begin taking TOVIAZ again the next day. Do not take two doses of TOVIAZ in the same day.

Things you should keep in mind when taking TOVIAZ:

- Use caution in driving, operating machinery, or doing other dangerous activities until you know how TOVIAZ affects you. Blurred vision and drowsiness are possible side effects of medicines such as TOVIAZ.
- Use caution in hot environments. Decreased sweating and severe heat illness can occur when medicines such as TOVIAZ are used in a hot environment.
- Drinking alcohol while taking medicines such as TOVIAZ may cause increased drowsiness.

# What is TOVIAZ?

TOVIAZ is a prescription medicine used in **adults** to treat symptoms of a condition called **overactive bladder**, including:

- Urge urinary incontinence—leaking or wetting accidents due to a strong need to urinate.
- Urinary urgency—having a strong need to urinate right away.
- Urinary frequency—having to urinate too often.

# **NEED MORE INFORMATION?**

- This is only a summary of important information. Ask your doctor or pharmacist for complete product information.
- · Go to www.Toviaz.com.
- Call **1-877-9-TOVIAZ**.

Uninsured? Need help paying for Pfizer medicine?
Pfizer has programs that can help.
Call 1-866-706-2400 or visit www.PfizerHelpfulAnswers.com.

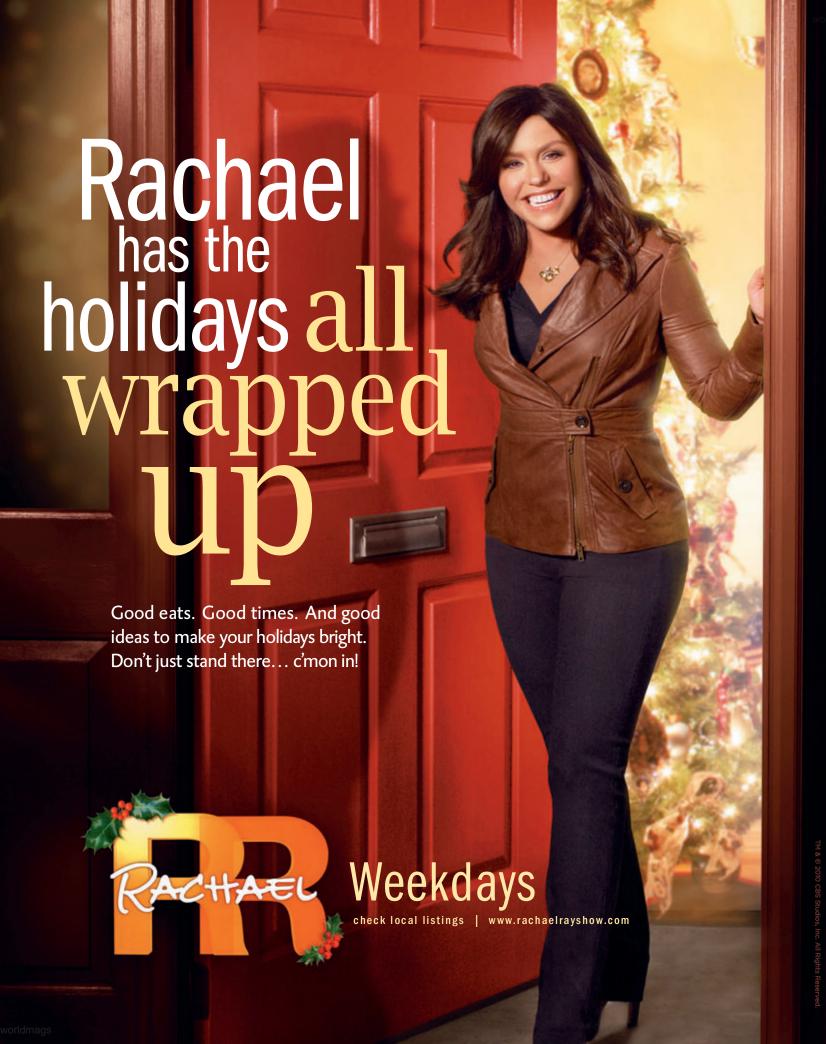




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# EVERYDAY (ICheh)



# apply yourself

According to the U.S. Department of Commerce in Washington, D.C., more household appliances fly off the shelves in December than in any other monthto the tune of \$1.6 billion in sales.

This is your kitchen's time to shine. Get yours to its high-functioning, prettyas-a-greeting-card best before the season goes into overdrive. BY AMY ZAVATTO

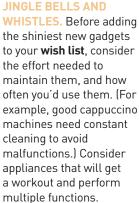
# **GATHER 'ROUND.**

Curved shapes and flowing edges are a hot kitchen-design trend, according to Alan Zielinski, vice president of the National Kitchen & Bath Association. For a quick makeover, switch out boxy light fixtures for round ones, use circular cushions on chairs, and pick up an oval or round cutting board.

# **EVERGREEN AND**

**CLEAN.** Before your next big hosting gig, treat yourself to a cleaning service—even better, a green one. Josh Kyle, manager of San Francisco's Greenforce Clean Team, suggests seeking ones with **Green Seal Certification** or inquiring about the eco-friendliness of the cleaning products used.







# tip from the EVERY DAY test kitchen

When shopping for winter squash, such as acorn, butternut or any type of cooking pumpkin, look for one that feels heavy for its size. Squash loses moisture (and weight) as it ages, so heavier pieces are fresher.





NAME Amanda Hesser
OCCUPATION Cookbook author and editor; co-founder, food52.com; food columnist, *The New York Times*LOCATION Brooklyn, New York

Amanda Hesser's kitchen has a calming effect—important for someone with a chaotic work life. At any given time, Hesser may be writing food columns, testing recipes (like those from her recent *The Essential New York Times Cookbook*) or working on her website. "My home kitchen is my work kitchen, and I tend to do it all together," Hesser says. She uses the same equipment her readers have access to, meaning that your roast lemon chicken will look and taste just like her roast lemon chicken. When she and her husband bought their apartment, they lucked into two kitchen features Hesser adores: a square, fluid layout and one lower-than-average counter, which make an ideal chopping surface for her 5'4" frame. While the room is often buzzing with activity (she has 4-year-old twins), she finds bliss in a simple soundtrack: birds chirping on the deck, barges floating the harbor nearby and, best of all, the sizzle of something cooking on the stove. —REBECCA KLEIN

THE ESSENTIAL New Jork Eimes COOK BOOK

She stays prepared for company and for her own sweet tooth—with a stockpile of "thin, crisp and a little salty" Tate's Chocolate Chip Cookies. [Also in the reserves: shortbread.]

Her Paderno World Cuisine 4 1/2-pound meat pounder also comes in handy for making cookie crumbs and crushing garlic. Its heavy weight means more control.

Hesser prefers

neighborhood

shopping locally (like at her

greenmarket) for fresh produce

husband serves

with a garlic-

anchovy sauce.

such as romanesco broccoli, which her on hand candy canes

# **GET INSPIRED**

# sweeten a salty snack

Stir finely crushed candy cane and cracked black pepper into cream cheese, spread on shredded wheat crackers and top with smoked ham.

# shake up some cheer

In a cocktail shaker, combine ground candy cane with halfand-half. Serve over ice with a splash of soda.

re-mint your sauce Melt a candy cane in a splash of water; simmer with chopped fresh mint, minced garlic, vinegar and hot sauce. Serve on lamb.

It's a tradition in her family to use thin, sharp antique bone-handle forks for checking the doneness of meats. "You can pierce the food without making a

gaping hole."

Hesser loves meyer lemons, so she went wild after discovering preserved ones in a local shop. "I've been adding them to everything, from cucumber salad to whipped ricotta for crostini."

Hesser nixes serving dishes, with one exception: She likes to have one side or salad that can be passed around to "give a feeling of unity." She opts for lightweight Mud Australia platters in white or cream.

sound bite

# group cooking

It's not always "too many cooks in the kitchen"—like during the holidays, when generations of family cooks can **prepare a meal together**. But then, that's about so much more than dinner, isn't it? That's when you learn what special ingredient makes **Grandma's homemade rolls so good**, or help your littlest chefs learn to measure a cup of flour. At first, you might not notice how many great family stories are being told in the process. Then you **might be surprised** that they're even more satisfying than the food itself.



HESSER PORTRAIT, SARAH SHATZ. FORK AND MEAT POUNDER BY JONATHAN NESTERUK; PROP STYLING BY PAUL LOWE. LEMON AND CANDY CANE, ISTOCKPHOTO.COM; ROMANESCO, STOCKFOOD.COM.





Line your cookie sheet with Reynolds® Parchment Paper so your holiday cookies slide off easily



# **Holiday Gingerbread Cookies**

Reynolds® Parchment Paper 31/4 cups flour

- teaspoon ground ginger
- teaspoon baking soda
- ground cloves and salt cup butter or margerine
- cup packed brown sugar cup molasses

**COMBINE** dry ingredients and set aside.

BEAT butter, brown sugar and molasses in large bowl on low speed until light and fluffy. Beat in egg and vanilla. Gradually stir in flour mixture until well blended. Divide dough in half. Wrap; refrigerate 2 hours or until firm.

HEAT oven to 350°F. Line 2 cookie sheets with Reynolds® Parchment Paper; set aside.

ROLL out dough; cut with 5-inch cookie cutters. Place on parchment-lined cookie sheets.

BAKE until edges begin to brown, 10 to 12 minutes.

COOL and decorate.

# Reynovate the way you bake with Reynolds



Jif Natural

5 simple ingredients. No need to stir. 100% natural great taste. Choosy moms choose Jif. Naturally.



supermarket

shop better, save more

BY KATIE BARREIRA

# »BUY IT

Look for bright yellow, firm fruit.

AVOID FRUIT WITH SOFT SPOTS AND MOSTLY BROWN SKIN.

Ripen green bananas in a brown paper bag at room temperature for about 3 days. Store separately from other produce (bananas emit ethylene, which causes other produce to rot).

REFRIGERATE TO EXTEND THEIR LIFE FOR UP TO 3 DAYS (THE SKINS WILL DARKEN, BUT IT WON'T IMPACT THE FLAVOR).

AVAILABLE:



# win it:

Get your house fresh and clean for the holidays. Ten readers will each win a special holiday basket from Swiffer, for a total value of \$1,000. Enter to win at rachaelray mag.com/giveaway. See page 164 for rules.

# »COOK IT

Chicken-and-Banana Fried Rice

In a large nonstick skillet, heat

1 tablespoon vegetable oil over medium-high heat. Halve 3 bananas lengthwise and add to the pan cut side down. Cook until deep golden,

2 to 3 minutes; transfer to a cutting board and cut into bite-size pieces. Wipe out the skillet and heat another tablespoon vegetable oil. Season 3/4 pound skinless, boneless chicken thighs with salt and

pepper; add to the skillet and cook until browned and cooked through, about 8 minutes. Transfer to a cutting board to cool slightly before thinly slicing. Lower the heat to medium, add 3/4 cup thinly sliced scallion whites and cook, stirring, until golden, about 3 minutes. Add 2 finely chopped serrano chiles and cook, stirring, for 1 minute. Stir in

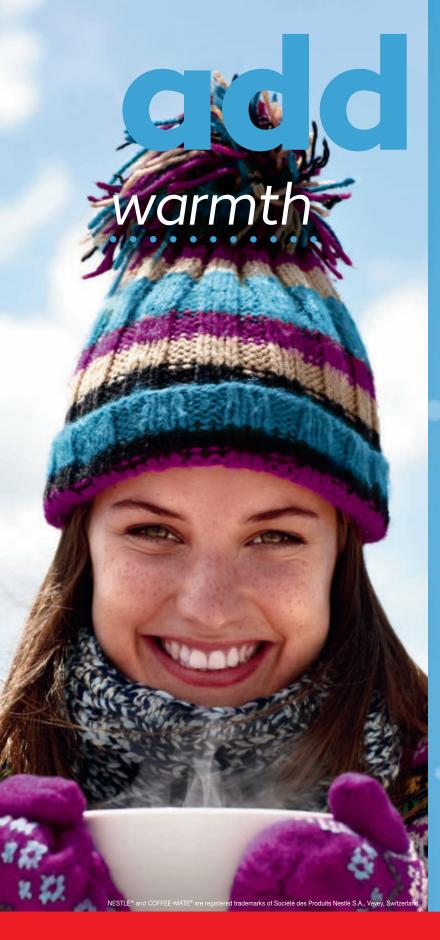
3 cups cooked and cooled white rice, increase the heat to high and cook, stirring occasionally, until the rice begins to toast, about 3 minutes. Remove from the heat and stir in the banana, chicken, 3/4 cup thinly sliced scallion greens and

2 teaspoons soy sauce. Sprinkle with chopped salted peanuts.

>> MAKE IT Freeze overripe chunks in a resealable plastic bag to toss into smoothies. \$\process{Slice}\$ and coat in your favorite sweet batter, then deep-fry and season with black pepper. \$\process{Add slices}\$ to a sandwich of peanut butter, bacon and honey. \$\process{Mash with cooked sweet potatoes and sour cream for a side dish with tropical flair. \$\process{Chop and stir into plain yogurt along with green chiles and ginger for an accompaniment to spicy curries. \$\process{Sprinkle lengthwise-cut slices}\$ with sugar and cook until caramelized for dessert. \$\process{Blend with plain yogurt and water, then season with sugar and salt for a refreshing, Indianated with sugar and salt for a refreshing sugar salt for style drink. 🔅 Puree in the food processor with sour cream, sugar and fruit juice; pour into ice-pop molds and freeze.

70

have extra-deep squares, and they're swirled with plenty of bittersweet chocolate. "Nothing. Else. Needed. Maybe milk," one panelist said between huge bites. (\$4.99 for four, at most grocery stores)





New Sugar & Spice flavor. It's everything nice about the holidays.



# What's In—and Out—at Supermarkets in 2011

We give you the lowdown on what you'll be eating, buying and believing in the coming year, straight from the mouths of top trend forecasters and supermarket experts. BY NICOLE CHERIE JONES



# **IIII** technology

**OUT** researching dietary concerns at home **IN using smartphone apps in stores** 

If you follow a special diet, a trip to the supermarket usually starts with advance planning and research. But the growing number of smartphone apps will make grocery shopping infinitely easier, predicts Jeff Weidauer of retail marketing-services firm Vestcom. You'll be able to scan the barcode of a food item and check if it contains nuts, or confirm that it's vegan or certified gluten-free. "Many will also include user reviews, so you can find out on the spot what people think," he adds.



OUT less plastic
IN no plastic

Sustainable options like cardboard tetra packaging and compostable pouches are projected to swell 40 percent over the next

five years; Coca-Cola has already introduced a plastic-free bottle made partly from sugarcane. "A lot of companies will abandon plastic bottles entirely," trend forecaster Faith Popcorn predicts.

# flavors

# **OUT** Americanized ethnic cuisines IN authentic ethnic cuisines

Thanks to the popularity of food TV, consumers (especially Gen Xers and Yers) are hungry for bold new flavors—and they want the real thing, says Craig Julius, senior culinologist with Sterling Culinary Inc. "Indian is going to be the next big trend in packaged foods," retail food-industry consultant Michael Sansolo predicts. The timing couldn't be better for the mostly vegetarian cuisine, considering the popularity of the flexitarian diet. Plus, it's usually low-fat and packed with immune-boosting spices like coriander, cumin and turmeric, says Marisa Moore of the American Dietetic Association.

# + health

# OUT nutritionally boosted foods IN minimally processed foods

Last year food manufacturers added protein.

omega-3s and other nutritional enhancements to pretty much everything (even water!). But now there's a push to get back to basics.

"People are avoiding processed foods made with unrecognizable ingredients," says Lynn Dornblaser, new-product analyst at Mintel International Group. In response, companies will start using more real foods and fewer lab-created nutrients—and they'll tout these changes on the labels, predicts culinary trends expert Suzy Badaracco of Culinary Tides.

# retail stores

**OUT** no-frills supermarkets

IN supermarkets with VIP perks

Because of increasing competition from online retailers, warehouse clubs and convenience stores, supermarkets will need new ways to entice shoppers. Pretty soon your local grocery store will tempt you with spa treatments and consultations with in-store nutritionists, Sansolo says. (Already, big chains like Wegmans and Kroger have introduced upscale restaurants and bars.) "Most of us are busy and stressed, so an enjoyable shopping experience will be a huge draw," he says.

# market claims

OUT "all-natural" in "artisan"

There's no shortage of breakfast cereals, fruit snacks and other foods labeled "all-natural." But our interest in these products is dwindling as we learn the claim is unregulated. Food manufacturers are adopting a new buzzword: "artisan." Because it implies "handmade," the claim appeals to shoppers who seek out quality and want to support small producers, explains Kara Nielsen, trendologist with the Center for Culinary Development. Of course, big brands will jump on the bandwagon, too, plastering "artisan" on mass-produced products. They'll even use minimalist or retro designs to evoke a sense of nostalgia, packaging expert Jonathan Asher says.

EVERY DAY WITH RACHAEL RAY

PRISTIQ® (desvenlafaxine) is a prescription medication approved for the treatment of major depressive disorder in adults.

Important Safety Information About PRISTIQ®

**Suicidality and Antidepressant Drugs** Antidepressants increased the risk compared to placebo of suicidal thinking and behavior (suicidality) in children, teens, and young adults. Depression and certain other psychiatric disorders are themselves associated with increases in the risk of suicide. Patients of all ages who are started on antidepressant therapy or when the dose is changed should be monitored appropriately and observed closely for clinical worsening, suicidality, or unusual changes in behavior such as becoming agitated, irritable, hostile, aggressive, impulsive, or restless. Should these occur, report them to a doctor. PRISTIQ is not approved for use in children under 18.

People taking MAOIs should not take PRISTIQ. Tell your healthcare professional about all prescription and over-the-counter medications you are taking or plan to take, including: medicines to treat migraines or mood disorders, to avoid a potentially lifethreatening condition; and aspirin, NSAID pain relievers, or blood thinners because they may increase the risk of bleeding.

PRISTIQ may cause or make some conditions worse, so tell your healthcare professional about all your medical conditions, including:

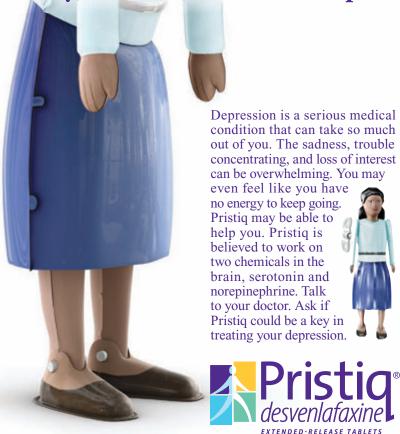
- High blood pressure, which should be controlled before you start taking PRISTIQ and monitored regularly
- Heart problems, high cholesterol or triglyceride levels, or a history of stroke, glaucoma or increased eye pressure, kidney or liver problems, or have low sodium levels in your blood
- Mania, bipolar disorder, or seizures or convulsions
- If nursing, pregnant, or plan to become pregnant

Discontinuation symptoms may occur when stopping or reducing PRISTIQ, so talk to your healthcare professional before stopping or changing your dose of PRISTIQ. Until you see how PRISTIQ affects you, be careful driving a car or operating machinery. Avoid drinking alcohol while taking PRISTIQ. Side effects when taking PRISTIQ 50 mg may include nausea, dizziness, sweating, constipation, and decreased appetite.

Please see Brief Summary of Prescribing Information on next page.



If depression is making you feel like you have to wind yourself up to get through the day, ask your doctor about Pristiq.



You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

Visit Pristig.com or call 1-800-PRISTIQ (1-800-774-7847)



(pris•teek') Pristiq® (desvenlafaxine) Extended-Release Tablets

Read the Medication Guide that comes with you or your family member's antidepressant medicine. Talk to your, or your family member's, healthcare

- all risks and benefits of treatment with antidepressant medicines
- all treatment choices for depression or other serious mental illness

What is the most important information I should know about antidepressant medicines, depression and other serious mental illnesses, and suicidal thoughts

- 1. Antidepressant medicines may increase suicidal thoughts or actions in some children, teenagers, and young adults within the first few months of treatment.
- 2. Depression and other serious mental illnesses are the most important causes of suicidal thoughts and actions. Some people may have a particularly high risk of having suicidal thoughts or actions. These include people who have (or have a family history of) bipolar illness (also called manic-depressive illness) or suicidal thoughts or actions.
- 3. How can I watch for and try to prevent suicidal thoughts and actions in myself or a family member?
- Pay close attention to any changes, especially sudden changes, in mood, behaviors, thoughts, or feelings. This is very important when an antidepressant medicine is started or when the dose is changed.
- Call the healthcare provider right away to report new or sudden changes in mood, behavior, thoughts, or feelings.
- Keep all follow-up visits with the healthcare provider as scheduled. Call the healthcare provider between visits as needed, especially if you have concerns about symptoms.

# Call a healthcare provider right away if you or your family member has any of the following symptoms, especially if they are new, worse, or worry you:

- thoughts about suicide or dving
- attempts to commit suicide
- new or worse depression
- new or worse anxiety
- feeling very agitated or restless
- panic attacks
- trouble sleeping (insomnia) new or worse irritability

- acting aggressive, being angry or violent
   acting on dangerous impulses
   an extreme increase in activity and talking (mania)
- other unusual changes in behavior or mood

### What else do I need to know about antidepressant medicines?

- Never stop an antidepressant medicine without first talking to a healthcare provider.
   Stopping an antidepressant medicine suddenly can cause other symptoms.
- Antidepressants are medicines used to treat depression and other illnesses. It is important to discuss all the risks of treating depression and also the risks of not treating it. Patients and their families or other caregivers should discuss all treatment choices with the healthcare provider, not just the use of antidepressants.
- Antidepressant medicines have other side effects. Talk to the healthcare provider about the side effects of the medicine prescribed for you or your family member.
- Antidepressant medicines can interact with other medicines. Know all of the medicines that you or your family member takes. Keep a list of all medicines to show the healthcare provider. Do not start new medicines without first checking with your healthcare provider.
- Not all antidepressant medicines prescribed for children are FDA approved for use in children. Talk to your child's healthcare provider for more information

This Medication Guide has been approved by the U.S. Food and Drug Administration for all antidepressants.

# Important Information about Pristiq

Read the patient information that comes with Pristiq before you take Pristiq and each time you refill your prescription. There may be new information. If you have questions, ask your healthcare provider. This information does not take the place of talking with your healthcare provider about your medical condition or treatment.

### What is Pristig?

- Pristiq is a prescription medicine used to treat depression. Pristiq belongs to a class of medicines known as SNRIs (or serotonin-norepinephrine reuptake inhibitors).
- Pristig is not approved for use in children and adolescents.

# Who should not take Pristig?

### Do not take Pristig if you:

- · are allergic to desvenlafaxine, venlafaxine or any of the ingredients in Pristiq.
- currently take, or have taken within the last 14 days, any medicine known as an MAOI. Taking an MAOI with certain other medicines, including Pristig, can cause serious or even life-threatening side effects. Also, you must wait at least 7 days after you stop taking Pristiq before you take any MAOI.

# What should I tell my healthcare provider before taking Pristig?

Tell your healthcare provider about all your medical conditions, including if you:

- · have high blood pressure
- have heart problems
- have high cholesterol or high triglycerides
- · have a history of stroke
- have glaucoma
- · have kidney problems
- have liver problems
- · have or had bleeding problems
- have or had seizures or convulsions
- · have mania or bipolar disorder
- have low sodium levels in your blood
- are pregnant or plan to become pregnant. It is not known if Pristiq will harm your unborn baby.
   are breastfeeding. Pristiq can pass into
- your breast milk and may harm your baby. Talk with your healthcare provider about the best way to feed your baby if you take Pristiq.

Serotonin syndrome or neuroleptic malignant syndrome (NMS)-like reactions

Rare, but potentially life-threatening, conditions called serotonin syndrome or Neuroleptic Malignant Syndrome (NMS)-like reactions can happen when medicines such as Pristig are taken with certain other medicines. Serotonin syndrome or NMS-like reactions can cause serious changes in how your brain, muscles and digestive system work.

### Especially tell your healthcare provider if you take the following:

- medicines to treat migraine headaches known as triptans
- St. John's Wort
- · MAOIs (including linezolid, an antibiotic)
- tryptophan supplements
- silbutramine
- tramadol
- · medicines used to treat mood disorders, including tricyclics, lithium, selective serotonin reuptake inhibitors (SSRIs), or serotonin norepinephrine reuptake inhibitors (SNRIs)

Ask your healthcare provider if you are not sure whether you are taking any of these medicines

Before you take Pristiq with any of these medicines, talk to your healthcare provider about serotonin syndrome. See "What are the possible side effects of Pristiq?"

Pristig contains the medicine desvenlafaxine. Do not take Pristig with other medicines containing venlafaxine or desvenlafaxine.

### Switching from other antidepressants

Side effects from discontinuing antidepressant medication have occurred when patients switched from other antidepressants, including venlafaxine, to Pristiq. Your doctor may gradually reduce the dose of your initial antidepressant medication to help reduce these side effects.

### What should I avoid while taking Pristiq?

- Do not drive a car or operate machinery until you know how Pristig affects you.
- Avoid drinking alcohol while taking Pristig.

# What are the possible side effects of Pristiq?

Pristiq can cause serious side effects, including:

- See the beginning of this page.
   Serotonin syndrome or neuroleptic malignant syndrome (NMS)-like reactions.
   See "What should I tell my healthcare provider before taking Pristiq?"

Get medical help right away if you think that you have these syndromes. Signs and symptoms of these syndromes may include one or more of the following:

- restlessness
- hallucinations
- (seeing and
- hearing things
  - that are not real)
- vomiting confusion • increase in blood pressure

nausea

- · loss of coordination
  • fast heart beat
- · increased body temperature
- · muscle stiffness diarrhea

### Pristig may also cause other serious side effects including:

- New or worsened high blood pressure (hypertension). Your healthcare provider should monitor your blood pressure before and while you are taking Pristiq. If you have high blood pressure, it should be controlled before you start taking Pristiq.
- •Abnormal bleeding or bruising. Pristiq and other SNRIs/SSRIs may cause you to have an increased chance of bleeding. Taking aspirin, NSAIDs (non-steroidal anti-inflammatory drugs), or blood thinners may add to this risk. Tell your healthcare provider right away about any unusual bleeding or bruising.
- · Glaucoma (increased eye pressure)
- Increased cholesterol and triglyceride levels in your blood
- Symptoms when stopping Pristig (discontinuation symptoms). Side effects may occur when stopping Pristiq (discontinuation symptoms), especially when therapy is stopped suddenly. Your healthcare provider may want to decrease your dose slowly to help avoid side effects.

Some of these side effects may include:

- irritability dizziness
- abnormal dreams
   diarrhea
- sleeping problems (insomnia) tiredness headache

· decreased sex drive

- sweating
- Seizures (convulsions)

• Low sodium levels in your blood. Symptoms of this may include headache, difficulty concentrating, memory changes, confusion, weakness, and unsteadiness on your feet. In severe or more sudden cases, symptoms can include hallucinations (seeing or hearing things that are not real), fainting, seizures and coma. If not treated, severe low sodium levels could be fatal. Contact your healthcare provider if you think you have any of these side effects.

Common side effects with Pristiq include:

nausea headache

nausea

anxiety

- insomnia constipation loss of appetite
- · diarrhea
  - vomiting anxiety dizziness
- dry mouth sleepiness tremor dilated pupils
- · delayed orgasm and ejaculation sweating
  - tiredness

These are not all the possible side effects of Pristiq. Tell your healthcare provider about any side effect that bothers you or does not go away. Call your doctor for medical advice about side effects. For more information on these and other side effects associated with Pristiq, talk to your healthcare provider, visit our web site at www.pristig.com or call our toll-free number 1-888-Pristig.

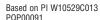
You are encouraged to report negative side effects of prescription drugs to the FDA. Visit www.fda.gov/medwatch, or call 1-800-FDA-1088.

# **Contact Information**

Please visit our web site at www.pristiq.com, or call our toll-free number 1-888-Pristiq to receive more information. This product's label may have been updated. For current package insert and further product information, please visit www.pfizer.com or call our medical communications department toll-free at 1-800-934-5556.

Uninsured? Need help paying for Pfizer medicines? Pfizer has programs that can help. Call 1-866-706-2400 or visit www.PfizerHelpfulAnswers.com.









r of our 5th birthday, Every Day with Rachael Ray celebrated by inviting our challenge.

Triends from across the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country to "Bake For Rach" — our first cake decorating challenge of the country of the c In honor of our 5th birthday, Every Day with Rachael Ray celebrated by inviting our first cake decoration.

The state of t and a strong across the country to "Bake For Rach" — our first cake decorating country to "Bake For Rach" — our editors managed to choose

Amidst all the finger-licking food and fun, our editors managed to choose

Amidst all the finger-licking food and fun, our editors managed to choose

a winning cake. Take a peek at all the delicious fun!

It's Our Birthday, and Everybody's **Celebrating!** 































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# win it! RKET 101

# After a day of shopping, kick back with a good show!

Ten readers will each win seasons one through four of 30 Rock from Universal Home Entertainment, for a total value of \$1,750.

Enter to win at rachaelray mag.com/giveaway. See page 164 for rules.

bestsellers... Cheese

The top-selling varieties at supermarkets across the nation





# **EXTREME SHOPPER**

This bargain hunter knows how to score serious deals at the grocery store. Here are his favorite money-saving tricks.

-NICOLE GULL

WHO: Sam Pocker, economist and author of Retail Anarchy: A Radical Shopper's Adventures in Consumption

**HOMETOWN:** New York City

### **BEST INSIDER SAVINGS TIP:**

If a sale item is no longer in stock, ask the store for a rain check (a paper voucher that guarantees you the discounted price once the product is back on shelves). "Thursday is the best time to try this—it's the day when most sales end, so stocks are low," Pocker explains. Wait to use the rain check until there's a promotion on the item

(buy one, get one free, for example); by combining deals, you'll save more money.

BIGGEST COUP: "There was a promotion that offered a free movie ticket for every two boxes of cereal purchased. The cereal was also on sale—and I had a coupon—so it cost me about 25 cents a box. I cleaned off the shelves and haven't paid for a movie in years."

**TOP SPOT FOR BARGAINS:** The coupon cupboard .com and hot coupon world.com. "You'll find a wide variety of printable grocery coupons, and you can search for deals at chain stores near you."

**did you know?** Research shows that **brand loyalty trumps price** when it comes to guilty pleasures like chocolate, cookies and ice cream.

# BIRDS EYE.

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No more yanking (or spilling)! Uncork your bottle like a pro with one of these top bar tools. BY NICOLE CHERIE JONES | RECIPE BY VIVIAN JAO | PHOTOGRAPHY BY LUCAS ZAREBINSKI

# PEDRINI WINE & BAR 8-INCH CORKSCREW

\$18 amazon.com

• (1)

**UPSIDE** Inexpensive; sharp spiral for easier piercing; double wing levers for good leverage; nonslip coating; dishwasher-safe.

DOWNSIDE Bulky; no foil cutter; requires moderate arm strength to operate; cork can be difficult to remove from spiral.

# CORK POPS FASHION ANIMAL DOUBLE-LEVER **CORKSCREW**

• (2)

**\$23** corkpops.com **UPSIDE** Compact and portable; available in eight animal prints; adjustable, tight-gripping, double-jointed arm for good leverage. **DOWNSIDE** Takes practice and significant arm strength to operate; pullout knife-

style foil cutter requires

than round cutters.

more skill and effort to use

# OSTER ELECTRIC WINE OPENER

• (3)

\$20 oster.com

**UPSIDE** Inexpensive for an electric opener; soft-grip handle; zero-effort cork removal; extra-long spiral removes even the longest

**DOWNSIDE** Loud; heavier and much larger than manual openers; requires battery recharging.

# SCREWPULL BY LE CREUSET CLASSIC TABLE MODEL CORKSCREW

• (4)

\$20 cookware.com **UPSIDE** Very light and compact; extra-long spiral removes even the longest corks; simple and sleek all-

**DOWNSIDE** Somewhat flimsy plastic construction; no foil cutter; requires moderate arm strength to operate.

black design.

# BONJOUR LEVER WINE OPENER

• (5)

**\$35** bonjourproducts.com **UPSIDE** Sturdy and durable stainless steel construction; removes corks very quickly with minimal effort; includes one replacement spiral.

**DOWNSIDE** Expensive; bulky; heavy.

TURN FOR THE RECIPE

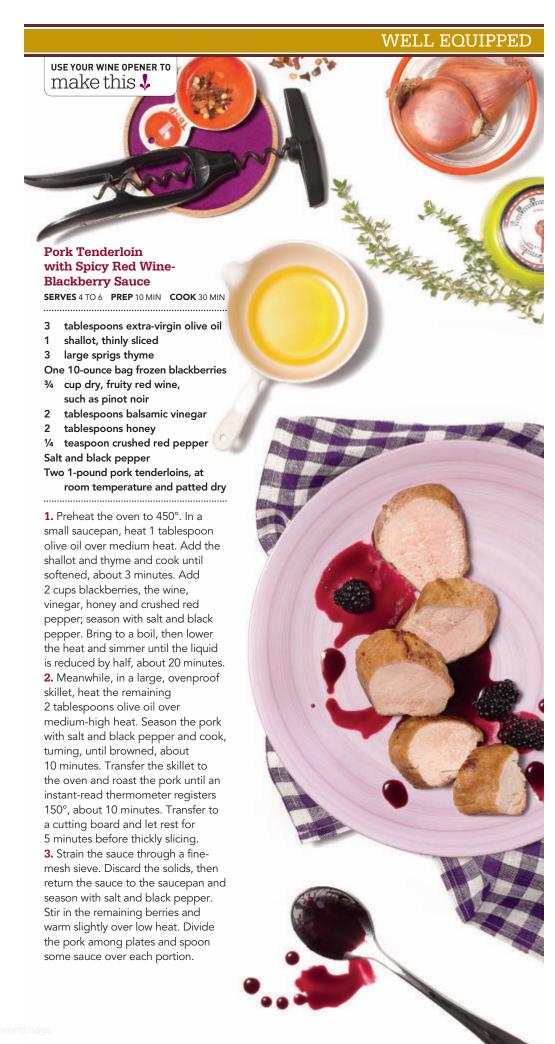




# Silk Light is now Silk Lighter.

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minty new taste from
Silk, now sweetened with
the goodness of Stevia.
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treats without adding any
extra calories. So you can
enjoy a delicious taste
that's 90 calories per
serving – and only here
for a limited time.





Delicious Fruit Design® with dipped strawberries and dipped apple wedges in a ceramic snowman keepsake container. Everyone will love it. Well, almost everyone. Happiness is always in season.™

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# Pick-up or delivery 7 days a week.

© 2010 Edible Arrangements, LLC. All rights reserved. Participating stores only. Arrangement Shown: Delicious Fruit Design® with dipped strawberries and dipped apple wedges in a ceramic snowman keepsake container. Available in a variety of sizes. Containers may vary. Delivery not available in all areas. Franchises available; call I-888-727-4258 or visit eafranchise.com.

# living light: Holiday Drinks

BY TRACEY SEAMAN | PHOTOGRAPHY BY CON POULOS



### Slim Hot Chocolate

SERVES 4 PREP 5 MIN COOK 5 MIN For adults, spike the hot chocolate with a coffee liqueur, such as Kahlúa.

13/4 cups pure coconut water One 3-ounce dark chocolate bar with almonds, broken into pieces

- tablespoon unsweetened cocoa powder
- 32 mini marshmallows (about ½ cup)

In a small, heavy saucepan, heat the coconut water and dark chocolate over medium heat. Sift in the cocoa, stirring, until the mixture comes to a simmer, about 5 minutes. Divide the hot chocolate among 4 mugs and top with the marshmallows.

# WHAT'S IN IT FOR YOU

### SLIM HOT CHOCOLATE

- Get bold flavor and antioxidants by using dark chocolate.
- Replace added sugar with the natural sweetness of coconut water.
- → Keep it creamy without dairy—by using melted marshmallows.

Sticking to your resolution just got a little easier. Five readers will each win a Withings Wi-Fi Connected Body Scale and a year's subscription to dailyburn.com, for a total

value of \$1,170. Enter to win at rachaelraymag.com/giveaway. See page 164 for rules.

Multivitamins are an easy fix for a poor diet. THE REAL DEAL Pills can't replace whole foods. Fruits, veggies and grains alone contain thousands of natural compounds that interact with one another in beneficial ways that scientists are continually discovering.



**USE #27:** 

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nightmare stains to the curb.

For just pennies, you'll have

carpet spills the boot.



# Light and Creamy Eggnog SERVES 8

**PREP** 10 MIN (PLUS CHILLING) **COOK** 5 MIN For adults, swap in ¼ cup brandy and 2 tablespoons dark rum for the vanilla extract.

### lce

- 2 cups 2 percent milk
- 4 large eggs plus 2 egg whites
- 1/4 cup honey

### Pinch salt

- 1/2 cup low-fat vanilla yogurt
- 2 teaspoons pure vanilla extract Grated nutmeg
- 1. Prepare an ice bath. In a double boiler, whisk together the milk, whole eggs, egg whites, honey and salt. Heat the mixture, whisking constantly, until it reaches 160° on an instant-read thermometer, about 5 minutes.
- 2. Transfer the double-boiler bowl to the ice bath and chill, whisking occasionally. Stir in the yogurt and vanilla. Transfer to a punch bowl and garnish with a sprinkling of nutmeg.





### Winter Sangria

**SERVES** 10 **PREP** 20 MIN (PLUS CHILLING)
For adults, reinstate wine in place of the cherry juice.

- 1½ cups unsweetened black cherry juice
- ½ cup fresh pomegranate seeds (from 1 pomegranate)
- 1 navel orange, halved and sliced 1/4 inch thick
- granny smith apple, cored and thinly sliced into wedges
- 1½ tablespoons pure maple syrup

- 3 cups seltzer, chilled
- 1 cup ginger ale, chilled lce

**1.** In a large pitcher, combine the cherry juice, pomegranate seeds, orange, apple and maple syrup; refrigerate for 1 hour or overnight.

**2.** Stir in the seltzer and ginger ale. Serve over ice.



We've lightened up more recipes at rachaelraymag .com/december.



# Old School...New School

Classic dishes aren't born, they're made—time and time again. This month we celebrate how deviled eggs have touched our taste buds, and our lives.



### READER'S STORY

When Kelly Rowe makes deviled eggs, he uses his mother's traditional recipe. "They were a staple at church socials and potluck suppers,"

he recalls—and this
classic dish is as much
of a crowd-pleaser
now as when he was
a child. In a nod to his
home state of California,
Kelly sometimes stirs
in a little Philippe's hot
mustard. And he always
makes at least two
dozen, "because they
go pretty quick!"



# BY LIZ PEARSON



### RACH'S STORY

"I've never met a stuffed egg I didn't like. Although I didn't grow up with mayo in my diet, I make an exception for stuffed eggs—it's the one and only recipe I'll write with mayo as an ingredient.

I've created dozens of varieties over the years, but I guess I'm best known for Caesar Stuffed Eggs. The key to a truly fantastic deviled egg is onion juice: You grate an onion over the yolks, rather than chop it and add it in." For Rach's newschool twist on deviled eggs, and to let her make over your dish, visit rachaelraymag .com/december.



If you have
a hankering for
deviled eggs while
you're traveling, know
what to ask for: In Germany,
they're called Russian eggs;
Romanians refer to them
as stuffed eggs; and
the French make
eggs mimosa.

Country music star Trisha

Yearwood's cookbook

Georgia Cooking in an

Oklahoma Kitchen includes

butter to husband Garth

Brooks' eggs, but prefers

hers with sweet

pickle relish.

gs. She adds a little

a recipe for "His

shopmagj guarantees that your hors d'oeuvres will get to the party sunny-side up.

The Rachael

**Ray Party Box** 

Thermal Carrier with deviled egg tray (\$29,

rachaelraystore.com/

In the NBC sitcom Parks and Recreation, the character Ron Swanson (played by Nick Offerman) is a foodie with a deep (perhaps obsessive) love of deviled eggs. In one episode, he asks a party host, "If I wanted to bring a large number of deviled eggs, but I didn't want to share them with anyone else, can you guarantee fridge space?"

RV1



Pop persona
Katy Perry once
performed onstage
as an "angel egg."
To get the look, start with
a deviled egg costume
(\$30, amazon.com).
You'll have to provide
your own halo

and wings

# win it!

Put a new spin on your morning routine. One reader will win a holiday Arm & Hammer Spinbrush package that includes a year's supply of Spinbrush ProClean soft toothbrushes and My Way! battery-powered toothbrushes, valued at \$1,223. Enter to win at rachaelraymag.com/giveaway.

See page 164 for rules.

86



# bake in a pheeling

# PHILLY Double-Chocolate Cheesecake

Makes 16 servings:

18 creme-filled chocolate sandwich cookies, crushed (about 11/2 cups)

2 Tbsp. butter or margarine, melted

4 pkg. (8 oz. each) PHILLY Cream Cheese, softened

1 cup granulated sugar

2 Tbsp. flour

1 tsp. vanilla

8 oz. semi-sweet chocolate, melted, cooled slightly

4 eggs

1/2 cup blueberries

1 Tbsp. powdered sugar

How to make it:

HEAT oven to 325°F. MIX cookie crumbs and butter; press onto bottom of 9-inch springform pan. Bake 10 min. BEAT cream cheese, granulated sugar, flour and vanilla with mixer until well blended. Add melted chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust. BAKE 55 min. to 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Top with berries just before serving; sprinkle with blueberries and powdered sugar.

Preparation time: 30 minutes





# Tis the season of giving.

Since 1962, Target has given **5% of its income** to support local communities. Today, that totals more than \$3 million in giving every week. This holiday season, we celebrate our partners who take care of those in need, like The Salvation Army.

We're making it easy for you to help this season as well. Simply **purchase a Target gift card**\* of \$20 or more November 14–20, and **we'll donate** \$1 **per card** to The Salvation Army—up to \$400,000. Shop and spread the joy.





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# Dinners for 10 Bucks (or Less)

We've turned these money-saving meals into six great holiday lifesavers.

BY CHRISTINA STANLEY-SALERNO



# Smoky Tomato and Couscous Soup

**SERVES** 4 **PREP** 10 MIN **COOK** 20 MIN Looking for a post-shopping meal with a kick? This warming soup is spiked with chipotle.

- ½ cup sour cream
- ½ cup cilantro leaves
- 1 tablespoon extra-virgin olive oil

.....

- 1/4 large onion, finely chopped
- 1 canned chipotle chile in adobo sauce, chopped

One 32-ounce container chicken broth

One 28-ounce can crushed tomatoes

3/4 cup israeli couscous

4 ounces ham, cut into 1/4-inch cubes

Salt and pepper

- **1.** Using a food processor, pulse the sour cream and ¼ cup cilantro until smooth; refrigerate.
- 2. In a large saucepan, heat the olive oil over medium-high heat. Add the onion and chipotle chile and cook until softened, about 5 minutes. Add the chicken broth and tomatoes and bring to a boil for 5 minutes. Add the couscous and cook until al dente, about 8 minutes. Stir in the ham; season with salt and pepper.
- 3. To serve, top the soup with the cilantro sour cream and remaining ¼ cup cilantro.

# win it!

Save money by ditching the bottles! Five winners will each receive a Primo Bottom Loading Water Cooler, for a total value of \$1,000. Enter to win at rachaelraymag .com/giveaway. See page 164 for rules.

# \$10 SPOT



# **Spanish-Style Tuna Cakes**

**SERVES** 4 **PREP** 10 MIN **COOK** 10 MIN This makes a festive first course for a meat-rich meal.

Two 5-ounce cans tuna, drained ½ cup italian breadcrumbs

- 1/3 cup chopped pimiento-stuffed spanish olives, 1 tablespoon olive juice reserved
- 1/4 cup raisins
- 1 egg, beaten
- 2 tablespoons finely chopped red onion
- teaspoon ground cumin
   Salt and pepper
   cup extra-virgin olive oil
   One 10-ounce package

mixed lettuce

- 1. In a large bowl, combine the tuna, breadcrumbs, olives, raisins, egg, onion and cumin; season with salt and pepper. Form into 4 patties.
- 2. In a large skillet, heat 2 tablespoons olive oil over medium heat. Add the patties and cook, turning once, until golden, about 8 minutes.
- 3. Meanwhile, in a large bowl, whisk together the remaining 2 tablespoons olive oil and the olive juice; season with salt and pepper. Add the lettuce and toss to coat. Serve the tuna cakes on the salad.





FROSTED SNOWMEN TREATSTM





# **Sausage Cacciatore**

**SERVES** 4 **PREP** 10 MIN **COOK** 1 HR You can easily double or triple this recipe to serve a houseful of holiday guests.

- 1 pound sweet italian sausage links, cut into 1-inch pieces
- 3 baking potatoes (about 1¼ pounds), peeled and cut into 1-inch pieces
- ½ pound mushrooms, quartered
- 1 onion, coarsely chopped
- 2 cloves garlic, finely chopped
- 2 tablespoons extra-virgin olive oil

Salt and pepper

One 28-ounce can crushed tomatoes with italian herbs

- ½ bunch flat-leaf parsley, coarsely chopped
- 1. Preheat the oven to 375°. In a large bowl, toss the sausage, potatoes, mushrooms, onion, garlic and olive oil; season with salt and pepper. Transfer to a baking sheet and cook, tossing occasionally, for 30 minutes.
- 2. Add the tomatoes to the sausage and vegetables and stir to coat. Arrange the mixture in an even layer and continue cooking for 30 minutes. Top with the parsley.



# WILL GIVE THEM A GIFT THEY'LL ALWAYS REMEMBER.



HOLIDAY PRESENT TREATSTM



# WILL MAKE A COLD DAY FEEL WARM.





# Linguine with Eggplant Ragout

**SERVES** 4 **PREP** 10 MIN **COOK** 1 HR This elegant, meatless main course makes a great special-occasion supper for vegetarians.

- 2 eggplants (about 2 pounds)
- 1 pound linguine pasta
- 1/4 cup extra-virgin olive oil
- 4 cloves garlic, finely chopped
  One 14.5-ounce can chopped
  tomatoes

Salt and pepper

- ⅓ cup chopped fresh basil
- **1.** Preheat the oven to 350°. Pierce the eggplants all over, place on a baking sheet and cook until very

- soft, about 1 hour. Let cool slightly, then cut each eggplant in half and scoop the flesh into a bowl; discard the skin.
- 2. Meanwhile, in a pot of boiling, salted water, cook the linguine until al dente. Drain, reserving ½ cup of the pasta cooking water.
- 3. In a large skillet, heat the olive oil over medium heat. Add the garlic and cook, stirring, for 2 minutes. Add the tomatoes and their juice and cook until the liquid has reduced, about 10 minutes. Stir in the eggplant; heat through. Season with salt and pepper.
- **4.** Add the pasta and basil; toss to coat. Add the reserved pasta cooking water as needed.





## Parmesan-Crusted Turkey Breast

**SERVES** 4 **PREP** 15 MIN **COOK** 30 MIN Expecting a smaller crowd this year? Try this instead of your usual feast.

- baking potatoes (about
   pounds), peeled and quartered
- ½ head broccoli, stems discarded and florets coarsely chopped
- 1 tablespoon butter

### Salt and pepper

- 1 pound skinless, boneless turkey breast, cut into 4 pieces and pounded thin
- 1 cup panko breadcrumbs
- 1/4 cup parmesan cheese
- 1 egg
- 2 tablespoons extra-virgin olive oil
- **1.** In a medium pot of salted water, bring the potatoes to a boil and cook

halfway to tender, about 7 minutes. Add the broccoli and cook until the potatoes and broccoli are tender, about 5 minutes. Drain and return to the pot. Add the butter and smash; season with salt and pepper. Cover to keep warm. 2. Meanwhile, season the turkey with salt and pepper. In a shallow bowl, combine the panko and parmesan. In another shallow bowl, beat the egg. Dip each cutlet into the egg, then into the panko mixture, pressing to coat. 3. In a large nonstick skillet, heat 1 tablespoon olive oil over medium heat. Add 2 cutlets and cook, turning once, until just cooked through, 6 to 8 minutes. Repeat with the remaining 1 tablespoon olive oil and 2 cutlets. Serve the cutlets with the broccolismashed potatoes.

# RICE KRISPIES® FROSTED SNOWMEN TREATS™



### INGREDIENTS

3 tbsp. butter or margarine

1 10-oz. package regular

6 cups KELLOGG'S® RICE KRISPIES® cereal

Canned frosting or decorating gel

M&M'S® Brand Chocolate Candies

### DIRECTIONS

- 1. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
- 2. Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated
- 3. Using buttered spatula or wax paper, evenly press mixture into 15- x 10- x 1-inch pan coated with cooking spray. Cool. Using 4-inch cookie cutter coated with cooking spray, cut into snowman shapes. (If desired, use 2-, 1 3/4- and 1 1/2-inch round cookie cutters coated with cooking spray to cut into circles.)
- Decorate snowmen with frosting and candies. (If using circles, for each snowman connect three different sized circles together with frosting. Decorate with remaining frosting and candies.)

  Best if served the same day.

FOR MORE RECIPES AND NUTRITION INFORMATION, VISIT RICEKRISPIES.COM

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# MAKE YOUR BREAKFAST EVEN MORE BAGEL-ICIOUS





The Classic Egg with Canadian Bacon



The Southwestern



Ham with Pineapple Cream Cheese

Visit us online at www.thomasbagelthins.com for these healthy recipes

and even more bagel ideas.



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### Kale-Walnut Pesto Pasta

**SERVES** 4 **PREP** 15 MIN **COOK** 15 MIN This colorful carb doubles as a supporting side to any holiday roast.

- ½ bunch kale, stems discarded and leaves coarsely chopped
- 1 pound gemelli pasta
- 1/4 cup chopped walnuts, toasted
- 1 clove garlic, chopped
- 1/2 cup grated parmesan cheese, plus more for sprinkling

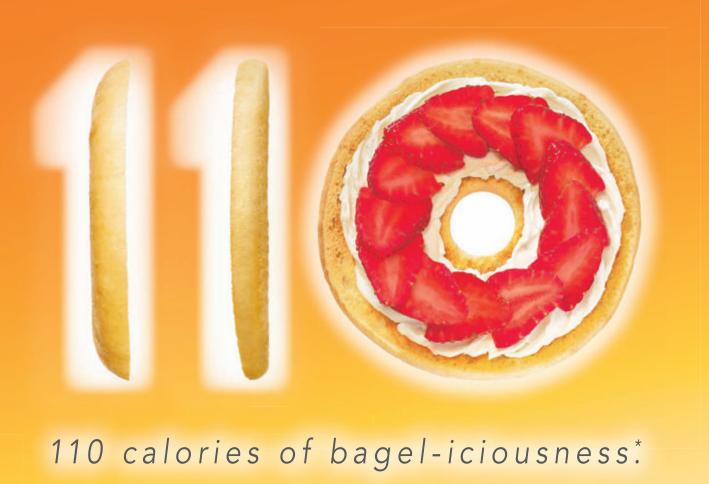
Salt and pepper

- 1/4 cup extra-virgin olive oil
- 1. In a large pot of salted water, cook the kale until tender, 4 to 5 minutes. Using a slotted spoon,

transfer the kale to a colander and rinse with cold water. Add the pasta to the pot and cook until al dente. Drain, reserving  $\frac{1}{2}$  cup of the pasta cooking water. Return the pasta to the pot.

- 2. Meanwhile, squeeze the kale to remove the excess water. In a food processor, combine the kale, walnuts, garlic and parmesan until almost smooth; season with salt and pepper. With the machine running, add the olive oil.
- **3.** Add the pesto to the pasta, along with enough pasta cooking water to loosen the pesto as necessary. Serve sprinkled with more parmesan.





\*Calorie count doesn't include toppings. But at 110 calories per bagel, top away.



Thomas'<sup>®</sup> Bagel Thins<sup>™</sup> bagels are

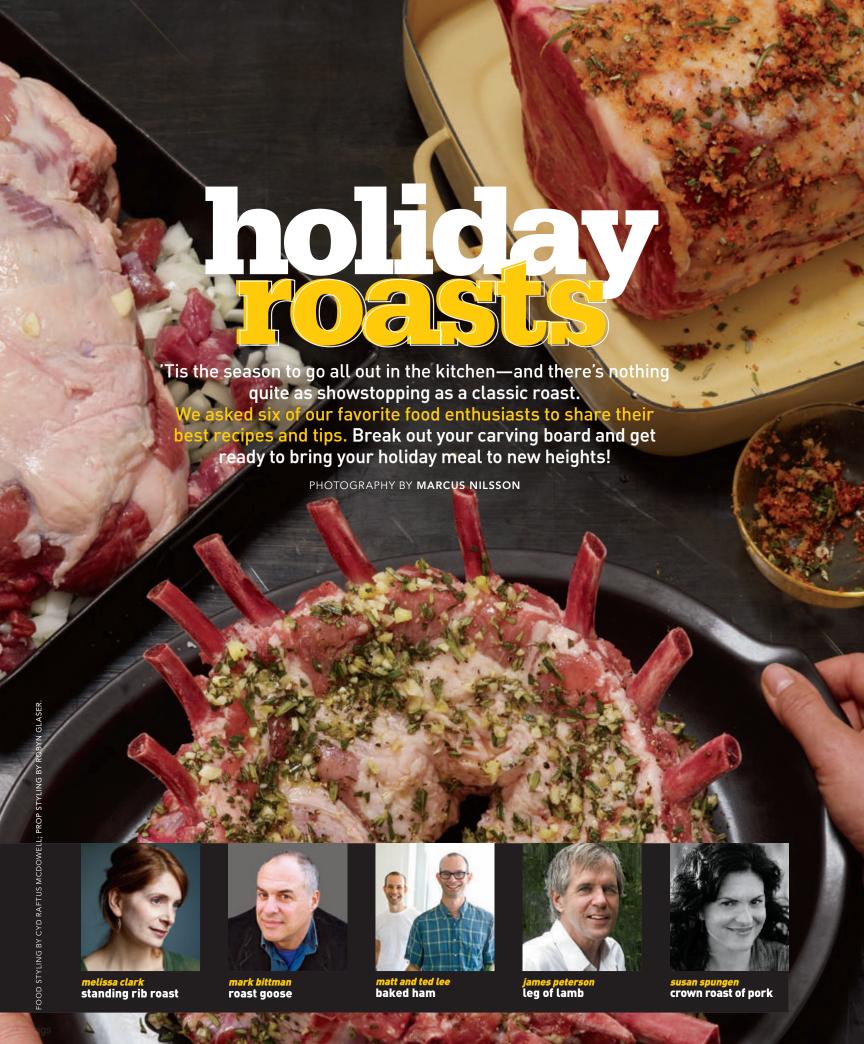
full of the soft, bagel taste you crave, in a delicious light texture. Try them in Plain, 100% Whole Wheat, and Everything. You might even say they're just what you've been looking for.



Thomas'® Plain Bagel Thins™ Calories 110 Fiber 4g Fat 1g

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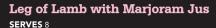


# SCRAMBLED, MEET GRUMBLED



A HEARTIER BREAKFAST IS QUICKER AND EASIER
WITH JIMMY DEAN FULLY COOKED SAUSAGE CRUMBLES.

Shine On



PREP 30 MIN (PLUS STANDING)

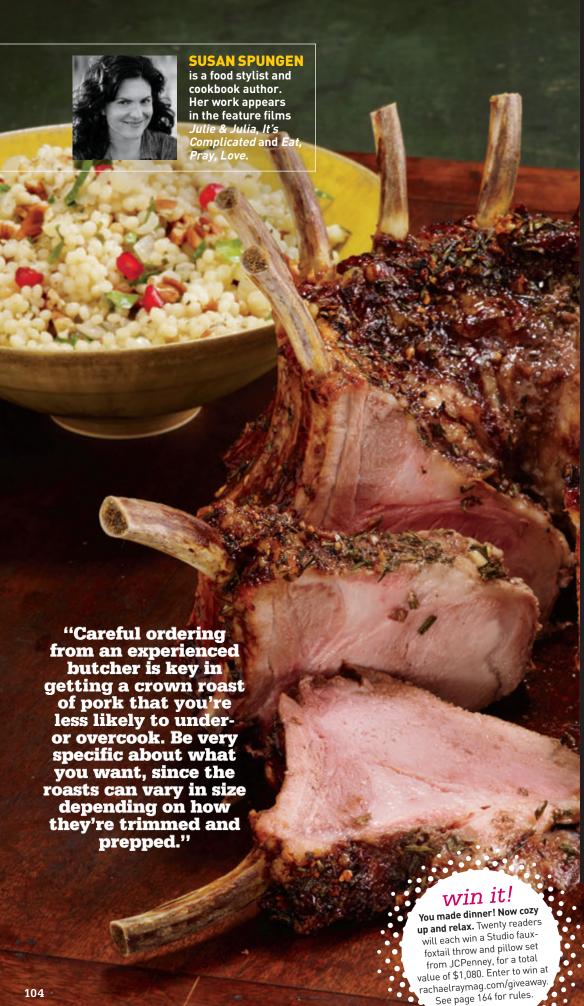
ROAST 1 HR 40 MIN

One 8-pound leg of lamb (aitchbone and hip bone removed)

- 8 cloves garlic, halved lengthwise Salt and pepper
- 1 pound lamb stew meat, cut into ½-inch pieces
- 1 large onion, coarsely chopped
- 2 teaspoons chopped fresh marjoram
- 1 cup beef broth
- 1. Using a sharp knife, make ½-inch-deep incisions in the lamb every 2 to 3 inches on both sides of the leg; press half a garlic clove into each hole. Season generously with salt and pepper and let stand at room temperature for 2 hours.
- 2. Preheat the oven to 500°. Arrange the lamb stew meat and onion in a heavy-duty roasting pan and place the lamb leg flat side down on the mixture. Roast, turning once, until browned, 35 to 40 minutes. Lower the oven temperature to 350°, turn flat side down again and cook, checking the internal temperature on an instant-read thermometer every 15 minutes until it registers 125° for medium-rare, about 50 minutes (the temperature will continue to rise). Transfer to a carving board with a well, tent loosely with foil and let rest for 15 to 20 minutes.
- **3.** Meanwhile, stir the marjoram into the lamb-onion mixture and roast until the meat is well-browned, about 10 minutes.
- 4. Using a turkey baster, transfer the pan juices to a measuring cup and let the fat rise; skim and discard. Return the juices to the pan. Stir in the beef broth, place the pan over high heat and cook until the liquid has almost completely evaporated. Add 1 cup water and cook, scraping up all the browned bits. Strain into a saucepan, pressing to extract the juices from the solids; discard the solids. Rewarm the sauce
- **5.** Carve the roast, adding any carving juices to the sauce.







# Crown Roast of Pork with **Couscous Dressing**

**SERVES** 12 TO 16

PREP 40 MIN ROAST 2 HR

- cloves garlic, finely chopped
- ¼ cup chopped fresh rosemary
- 2 tablespoons extra-virgin olive oil Salt and pepper
- One 12- to 13-pound pork crown roast with about 16 ribs, chine bone removed and rib bones frenched
- cups pomegranate juice
- large onion, chopped
- large fennel bulb, chopped
- cups israeli couscous
- cup pecan pieces, toasted
- cup pomegranate seeds
- cup chopped flat-leaf parsley
- 1. Position a rack in the lower third of the oven and preheat to 375°. In a bowl, combine the garlic, 3 tablespoons rosemary, 1 tablespoon olive oil, 1 tablespoon salt and 1½ teaspoons pepper. Coat the roast with the mixture. Place in a roasting pan and position an oven-safe meat thermometer in the thickest part of the roast, away from the bone. Cook, checking the temperature after
- 45 minutes, until it reaches 100°, about
- 1 hour and 15 minutes.
- 2. Meanwhile, in a saucepan, boil the pomegranate juice until reduced to a syrup, 30 to 40 minutes.
- 3. Once the roast reaches 100°, baste with the pomegranate glaze. Cook the roast, basting every 15 minutes with the glaze and the pan juices, until it reaches 135°, about 45 minutes (the temperature will continue to rise). Transfer to a carving board and let rest for 30 minutes.
- 4. Meanwhile, skim and discard the fat from the pan juices and stir in any leftover glaze.
- **5.** In a large skillet, heat the remaining 1 tablespoon olive oil over medium heat.
- Add the onion, fennel and remaining 1 tablespoon rosemary. Cook until the
- vegetables are softened. Add the couscous and 2½ cups water and bring to a simmer. Lower the heat, cover and cook until the liquid is absorbed, about 8 minutes; let sit, covered, for 10 minutes. Stir in the pecans, pomegranate seeds and parsley; season with
- 6. Carve the roast, adding any carving juices to the sauce. Serve with the stuffing.

salt and pepper.

rachaelraymag.com

## on the side

If you're ready to mess with tradition, we've added just the right twists to standard side dishes. Go to rachaelraymag.com/december for these new holiday favorites.



Standing Rib Roast with Mustard Jus

side dish Yorkshire Pudding with a twist Chived Yorkshire Pudding



**Roast Goose with Fruit-Nut Stuffing** 

side dish Pureed Butternut Squash

with a twist
Butternut Squash
with Ginger and
Cilantro



Baked Ham with Plum-and-Thyme Glaze

side dish Potatoes au Gratin with a twist Two-Potatoand-Mascarpone Gratin



Leg of Lamb with Marjoram Jus

side dish Roasted Baby Carrots and Pearl Onions with a twist

Roasted Vegetable Salad with Garlic Vinaigrette



**Crown Roast of Pork with Couscous Dressing** 

side dish Green Beans Amandine with a twist Hot Sesame Green Beans



**Get all five holiday recipes**, menus and more at rachaelraymag.com/december.



Get ready for guests to ask for seconds and thirds!



#### Pumpkin and Cranberry Risotto

#### **INGREDIENTS**

- 2 14 1/2-ounce cans reduced-sodium chicken broth
- 1 tablespoon butter
- 1 tablespoon olive oil
- 1/2 cup chopped onion
- 1 1/2 cups Arborio rice
- 1/2 cup dry white wine
- 1 cup pumpkin puree
- 1/2 cup Ocean Spray® Craisins® Original Dried Cranberries
- 1/4 cup grated Parmesan cheese Salt and white pepper to taste



#### **DIRECTIONS**

Bring chicken broth to a boil in a medium saucepan. Reduce heat to low; keep warm.

Melt butter with oil in large saucepan over medium-high heat. Add onion; cook for 2 minutes, stirring frequently. Add rice; cook for 2 minutes, stirring frequently. Add wine; simmer until all liquid is absorbed, stirring frequently. Stir in purpoking

Add 3/4 cup chicken broth to rice. Reduce heat; simmer until absorbed, stirring frequently. Continue adding broth

until absorbed, stirring frequently. Continue adding broth, 1/2 cup at a time, allowing each addition to be absorbed before adding more. Rice should be tender but still firm to the bite and mixture should be creamy after about 20-25 minutes. Stir in sweetened dried cranberries and cheese. Add salt and pepper to taste. If desired, garnish with additional Parmesan cheese.

Makes 6 3/4-cup servings.

For even more ways to enjoy cranberries, visit www.OCEANSPRAY.COM

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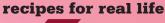
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## 



READY, SET





GET TOGETHER



GO AWAY



When developing recipes for the magazine, we've always had a soft spot for ones that show off fresh ingredients, like this lemon-kissed layer cake full of tart raspberries.
We think it's the best thing to happen to fruit in a while.



Get the recipe at rachaelraymag.com/



#### MINUTE MEALS

Greek Ziti with Lamb Ragù

Festive Sherry Pepper Steak

The Absolute Best Roast Beef Sandwich

Sliced Steak with Parsley-Caper Sauce and Broiled Tomatoes with Bacon-Bit Breadcrumbs

Portuguese-Style Chicken One-Pot

Spiked Spaghetti with Portobellos and Kale

Meatless Winter Chili

Veal or Pork Cutlets, Brown Butter Gnocchi and Dark Greens

Apple, Cheddar and Bacon Monte Cristos

Magnificent Croque Madames

web

Get Rachael's 30-Minute Meals and other quick, easy recipes at rachaelraymag.com/30.



#### Greek Ziti with Lamb Ragù SERVES 4 TO 6

This meal is so rich it could feed a small Greek army, and it's special enough for festive gatherings of family or friends.

2 tablespoons EV00 (extra-virgin olive oil)

1½ pounds ground lamb Fine sea salt and black pepper

- sprigs fresh oregano or marjoram, leaves finely chopped (about 1 tablespoon)
- 4 cloves garlic, finely chopped
- 1 onion, finely chopped
- 1 large fresh bay leaf
- 1 cinnamon stick
- 1 small red chile pepper, such as fresno or cherry, finely chopped About 3 tablespoons tomato paste

A small handful pitted kalamata olives, finely chopped, or 2 tablespoons black olive tapenade

- 1 cup dry white wine
- 1½ cups whole milk
- A few grates fresh nutmeg
- 1 pound ziti pasta
- ½ pound brick greek feta cheese, drained and finely crumbled
- A handful each flat-leaf parsley and fresh mint, finely chopped

Heat a large dutch oven over high heat. Add the EVOO, 2 turns of the pan, and the lamb; brown the lamb, caramelizing the meat to deep brown. Add lots of black pepper, sea salt, the oregano (or marjoram for a milder taste), garlic, onion, bay leaf, cinnamon stick and chile pepper and cook for 7 to 8 minutes to soften.

Add the tomato paste and olives (or tapenade) and stir for 30 seconds. Add the wine and deglaze the pan; add the milk and reduce the heat to a simmer. Add nutmeg to taste and simmer the ragù while you cook the pasta.

Bring a large pot of water to a boil, salt it, add the pasta and cook until al dente. Drain, reserving 1 cup of the pasta cooking water. Return the pasta to the hot pot with half of the finely crumbled feta. Discard the bay leaf and cinnamon stick. Add the ragù to the ziti and stir, adding in the pasta cooking water as necessary to move the heavy ragù around the pasta. Serve in shallow bowls topped with the remaining feta and the finely chopped parsley and mint.







and stir; simmer for a few minutes to

on a bed of the scallion rice.

thicken the sauce a bit. Serve the meat

between Christmas and Chinese food...

tablespoons tamari sauce 11/2 cups beef stock Heat 1 tablespoon oil, 1 turn of the pan, in a medium pot over mediumhigh heat. Add the rice and toast for a and the scallions and stir. Bring to a

minute or two, then add 21/4 cups water boil, reduce the heat to a simmer, cover and cook for about 18 minutes. Fluff the rice with a fork.

Slice the meat into thin strips about 2 to 3 inches long; pat the meat dry. Heat

... I make this fabulous, easy, elegant take on takeout around the holidays because I often buy a whole beef tenderloin for a festive family gathering, then I take the head and trim of the loin and make a second meal out of it.



#### The Absolute Best Roast Beef Sandwich SERVES 4

#### HORSERADISH SAUCE

- 1/2 cup good-quality sour cream
- 1 tablespoon prepared horseradish
- 2 tablespoons unsweetened all-natural applesauce
- 2 tablespoons panko or plain breadcrumbs
- 2 tablespoons finely chopped chives Salt and coarse black pepper

#### **SANDWICH FIXINS**

8 slices white or peasant bread from a large round loaf

- 8 slices rare roast beef or about 2/3 to 3/4 pound thinly sliced leftover steaks of any cut
- 1/4 cup minced red onion or 1 large shallot, finely chopped
- A handful flat-leaf parsley, very finely chopped
- 1 small red chile pepper, such as fresno or cherry, seeded and finely chopped

#### Zest of 1 lemon

- 1 small bunch watercress—trimmed, cleaned and dried
- 1/2 pound brick of the sharpest white cheddar available to you, thinly sliced (it'll be crumbly if it's very sharp)

Combine the sauce ingredients. Heat a panini press, cast-iron skillet or griddle over medium to medium-high heat.

On a work surface, spread the horseradish sauce liberally over 4 slices of bread. Arrange 2 slices of rare roast beef over the sauce. Combine the red onion (or shallot) with the parsley, chile pepper and lemon zest and sprinkle liberally over the roast beef. Arrange a layer of watercress over the beef. Divide the cheese evenly among the sandwiches and set the remaining bread slices in place. Press the panini 2 at a time on the panini press or in a hot skillet with a pan weighted on top.

I made this sandwich on a panini press the day after a big family meal of filet mignon, but it is sooooo good even with deli-sliced beef. The horseradish sauce can be doubled or tripled and served with oven fries and steaks of any kind.



#### Sliced Steak with Parsley-Caper Sauce and Broiled Tomatoes with Bacon-Bit Breadcrumbs

#### **SERVES 4**

This is a delicious, simple, steakhousestyle date-night meal—sexy. It's the kind of meal that gets your blood up on cold nights. In winter, tomatoes are pretty tasteless—broiling gives them a little life by concentrating any flavor they do have; bacon highlights the broil.

- 2 pounds flank steak or four 6- to 8-ounce flatiron steaks, at room temperature
- 1/3 cup EVOO (extra-virgin olive oil), plus more for drizzling

Salt and coarse black pepper

- 1 cup packed flat-leaf parsley
- 1/4 cup drained capote capers
- 2 tablespoons worcestershire sauce
- 2 tablespoons wine vinegar or lemon juice
- 1 large shallot, coarsely chopped
- 2 large cloves garlic, pasted or finely grated
- 2 flat anchovy fillets (optional but recommended)
- 4 large vine or medium beefsteak tomatoes, halved
- pound good-quality bacon, finely chopped
- 1 cup panko breadcrumbs
- 1/4 cup finely chopped chives

Preheat the broiler to high with a rack in the middle of the oven. Preheat a grill pan or large cast-iron skillet over medium-high to high heat.

Coat the steak lightly with a drizzle of EVOO and season with salt and pepper.

Place the parsley, capers, worcestershire, vinegar (or lemon juice), shallot, pasted or grated garlic, anchovies (if using), pepper and ½ cup EV00 in a food processor bowl. Process into a thick sauce.

Place the tomatoes on a broiler pan or on a rack placed over a baking sheet. Drizzle the tomatoes with a touch of EVOO and season with salt and pepper. Broil until well charred at the edges, 12 to 15 minutes. Meanwhile, heat a drizzle of EVOO in a small to medium nonstick skillet over medium to mediumhigh heat; add the bacon and render until almost brown and crisp, 3 to 4 minutes. Add the panko and cook to brown, about 3 minutes; turn off the heat and combine the bacon and panko with the chives.

In a large skillet lightly drizzled with EVOO, cook 1 large steak over medium-high heat for 12 to 15 minutes

for medium-rare to medium; cook individual steaks for about 5 minutes on the first side and 3 to 4 minutes on the second for medium-rare to medium-well. Transfer to a cutting board and let rest for 5 minutes. Thinly slice the steaks against the grain with a very sharp knife and top with the parsley-caper sauce. Serve the tomatoes, liberally topped with the bacon-crumb mixture, alongside the meat.

#### Portuguese-Style Chicken One-Pot

#### SERVES 4

- 2 large red bell peppers
- 8 meaty bone-in chicken thighs Salt and pepper
- 1 tablespoon EV00 (extra-virgin olive oil)

Sweet smoked paprika

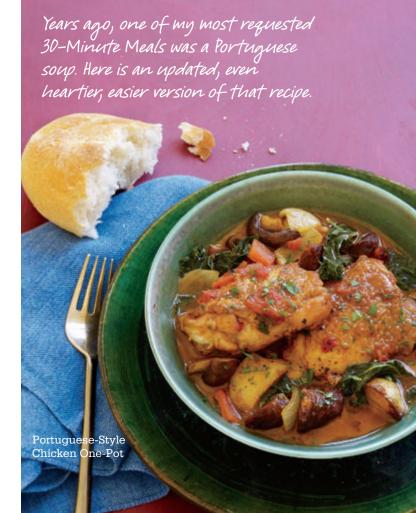
- 1/2 pound chorizo, casing removed, sliced into 1-inch-thick half-moons
- 2 handfuls baby potatoes, quartered
- ½ pound cremini mushrooms, halved, or 4 medium portobello mushroom caps, halved and coarsely chopped
- 1 fresh bay leaf
- sweet medium onion, chopped
   to 4 cloves garlic, chopped or sliced
   A small bunch kale, stemmed and
   chopped
- ½ cup dry sherry or rioja wine
   One 15-ounce can fire-roasted tomatoes
   cup chicken stock

#### A handful flat-leaf parsley, chopped Portuguese-style rolls or other crusty bread

Char the peppers over a flame or under the broiler until blackened all over. Place the peppers in a paper bag or place in a bowl and cover. Let cool to handle, then seed, peel and chop the peppers.

Season the chicken liberally with salt and pepper. Heat the EVOO, 1 turn of the pan, in a dutch oven over mediumhigh heat. Add the chicken and brown for a few minutes; turn and season with paprika, brown on the opposite side and transfer to a plate. Add the chorizo, render for a minute or so, then add the potatoes and mushrooms and brown for a few minutes. Add the bay leaf, onion and garlic and season with pepper. Stir occasionally, wilt in the kale and soften the onion, then deglaze the pan with the sherry (or wine). Stir in the peppers and tomatoes. Add the chicken and stock, cover, lower the heat and cook the chicken through, about 25 minutes. Transfer the chicken to a plate. Thicken the sauce, uncovered, for 10 minutes. then return the chicken to rewarm. Discard the bay leaf, garnish with the parsley and serve with the bread.







#### Spiked Spaghetti with Portobellos and Kale

SERVES 4

One 750ml bottle dry red wine Salt and pepper

- pound spaghetti or whole wheat spaghetti
- $\frac{1}{4}$  cup EV00 (extra-virgin olive oil)
- 4 medium portobello mushroom caps, gills scraped and very thinly sliced
- 4 cloves garlic, thinly sliced
- bunch (about 1 pound) cavolo nero (also called black, tuscan, dinosaur or lacinato kale), stems trimmed and leaves very thinly sliced

Freshly grated nutmeg, to taste Shredded or grated pecorino-romano cheese, for serving Combine the wine with about 3 quarts salted water and bring to a boil. Add the pasta and cook until al dente. Drain, reserving 1 cup of the pasta cooking water.

Meanwhile, in a large skillet, heat the EVOO, 4 generous turns of the pan, over medium-high heat. Add the portobellos and brown for about 10 minutes. Add the garlic and stir for 1 minute. Add the kale and wilt; season with salt, pepper and nutmeg to taste. Cover the pan and lower the heat to medium-low, stirring occasionally, for 10 minutes. Toss the pasta with the kale and enough pasta cooking water to combine; adjust the seasonings and top the pasta liberally with the pecorino-romano.

Boiling pasta in wine is an old Italian trick, but oh, what a good one—that's why I always keep it up my sleeve and close at hand.







#### breakfast for dinner

#### Apple, Cheddar and Bacon Monte Cristos

**SERVES 4** 

- 12 slices good-quality bacon
- 8 slices good-quality peasant or round-loaf french bread
- 1/2 to 3/4 pound extra-sharp white cheddar cheese
- 2 golden delicious or gala apples, cored and very thinly sliced
- 3 large eggs
- 1/2 cup whole milk or half-and-half A little freshly grated nutmeg Butter, for greasing Warm maple syrup, for drizzling

Bake the bacon on a broiler pan or a rack set over a baking sheet at 375° until just crisp, about 20 minutes. Arrange 4 slices of bread with some cheese and the apples on top. Beat the eggs with the milk (or half-andhalf) and a little nutmeg. Heat a large griddle pan over medium heat. When ready, arrange 3 slices of bacon on each sandwich and top with a little more cheese and 4 more slices of bread. Coat each sandwich in the egg batter. Grease the griddle with butter and griddle the sandwiches until deep golden on each side and the cheese has melted. Halve the sandwiches and drizzle with a little warm syrup.

Talk about comfort food...after this meal, you'll be due for your first long winter's nap.

#### Magnificent Croque Madames

**SERVES 4** 

Breakfast for dinner is especially appealing when the days get so short you never see daylight.

Four ½-inch slices good-quality white bread

- 4 tablespoons fig spread or fig jam
- 1½ tablespoons butter, plus more for greasing
- 1 slightly rounded tablespoon flour
- 1 cup whole milk

Salt and pepper

Freshly grated nutmeg, to taste

- 1 slightly rounded tablespoon grainy mustard
- 8 thin slices prosciutto cotto with rosemary
- 1/2 pound brick comte cheese, shredded
- 4 large or extra-large organic eggs

Preheat the oven to 375°. Arrange the bread on a baking sheet. Spread each slice with 1 tablespoon fig spread.

Heat 1½ tablespoons butter in a small skillet over medium heat. Whisk in the flour for a minute, then whisk in the milk and thicken to coat a spoon. Season the sauce with salt, pepper and nutmeg; turn off the heat and stir in the mustard. Divide the sauce among the bread slices, spreading it liberally over the fig spread. Arrange 2 slices of prosciutto over each sauced slice of bread; evenly divide the cheese, slightly mounding it up on each open-face sandwich. Bake until golden on top, about 15 minutes.

Butter a small nonstick pan and heat over medium heat. Cook the eggs to your liking—we like ours over medium. Season with salt and pepper to taste. Place a single egg on top of each croque and serve immediately.





#### win it!

Cook just like Rach!
Five readers will each win her Rachael Ray 10-piece stainless steel cookware sets, for a total value of \$1,000.
Enter to win at rachaelraymag .com/giveaway. See page 164 for rules.

The sweet 'n' spicy melted topping on these mouthwatering mini burgers is inspired by a classic Southern recipe. BY RACHAEL RAY | PHOTOGRAPH BY MARCUS NILSSON

#### Pimiento Cheese Sliders

#### MAKES 8

slices good-quality white breadpounds ground beef sirlointo 3 cloves garlic, grated or

finely chopped

3 to 4 tablespoons grated onion

1 tablespoon paprika or sweet smoked paprika

½ cup lager beer

Salt and pepper

A drizzle of oil (olive or vegetable)

- 2 tablespoons butter
- 2 tablespoons flour
- 1 cup milk
- 1 cup shredded sharp yellow cheddar cheese
- 3 tablespoons well-drained chopped pimientos
- 1 tablespoon yellow mustard Several drops hot sauce
- 8 slices good-quality dill pickle chips or bread-and-butter pickles

1. Heat the oven to 350°. Cut the bread into 3-inch rounds or trim into slider-size squares. Arrange on a baking sheet and bake until lightly toasted and golden, 8 to 10 minutes.

2. Combine the meat with the garlic, onion, paprika, beer, salt and pepper. Mix and form 8 burgers (about 3 ounces each) and drizzle with oil. Heat a griddle pan or large cast-iron skillet over medium-high heat. Cook the patties for 3 to 4 minutes on each side.

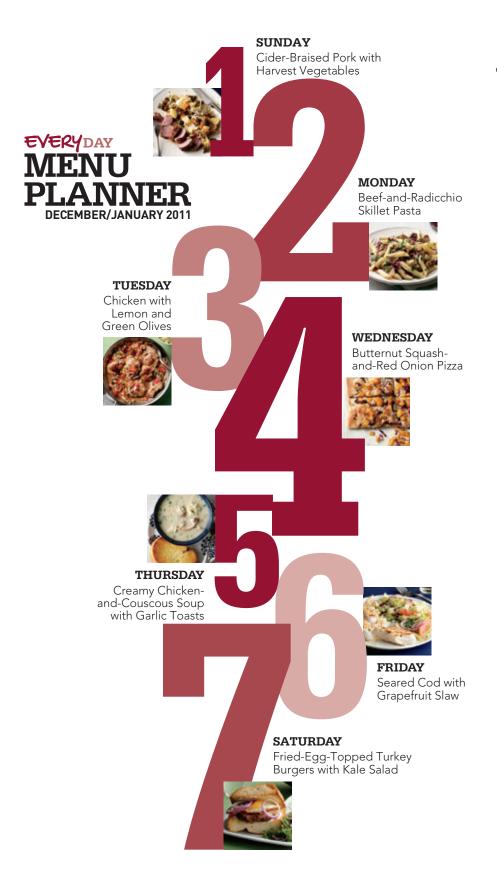
3. Meanwhile, in a saucepan, melt the butter over medium heat. Whisk in the flour and milk and simmer to thicken for about 3 minutes; season with salt and pepper. Melt in the cheese and stir in the pimientos, mustard and hot sauce.

4. Divide the patties among 8 toast slices and top with the cheese sauce and another slice of toast. Garnish with the pickles and secure with toothpicks.

"One of the most popular dips and spreads is Southern pimiento cheese spread. I've used it to make cheeseburgers and mac 'n' cheese-style meals before, but this sweet little slider-size snack makes a fun offering for football watching or winter gatherings."

FOOD STYLING BY ROSCOE BETSILL; PROP STYLING BY HEATHER C





#### What's for dinner tonight?

Take this shopping list to the store and you'll have seven nights' worth of easy meals for under \$100.

## DAYS DINNERS

#### YOUR SHOPPING LIST

#### **PRODUCE**

- ☐ 2 golden delicious apples
- ☐ 2 grapefruits
- ☐ 5 lemons
- $\square$  2 tomatoes
- $\Box$  1 butternut squash
- □ 1 bunch kale
- ☐ 1 head savoy cabbage
- ☐ 1 head radicchio
- □ 3 yellow onions
- $\Box$  1 red onion
- □ 1 head garlic□ 1 bunch parsley

#### **DAIRY**

- □ 1 stick (4 ounces) butter
- □ 8 ounces mozzarella cheese
- □ 1 dozen eggs

#### **FISH AND SEAFOOD**

☐ Four 6-ounce skinless, boneless cod fillets

#### **MEAT AND POULTRY**

- $\Box$  1 pound ground beef
- $\square$  1½ pounds pork tenderloin  $\square$  3 pounds skinless, boneless
- chicken thighs
- ☐ 1 pound ground turkey (half dark and half white meat)

#### **BAKERY**

☐ 1 loaf italian bread

#### **GROCERY**

- $\square$  One 8-ounce jar mayonnaise
- $\Box$  One 10-ounce box couscous
- ☐ One 1-pound box penne pasta
- ☐ One 32-ounce container chicken broth
- ☐ One 15-ounce can pitted green olives
- ☐ One 32-ounce bottle apple cider
- 1 pound refrigerated pizza dough

#### Total Price: \$73.92

(Extra-virgin olive oil, salt and pepper are freebies.)



**Get a new menu planner every week** at rachaelraymag.com/menu.



pan and cook, stirring occasionally,

cored and thinly sliced

#### Beef-and-Radicchio Skillet Pasta

SERVES 4 PREP 15 MIN COOK 20 MIN

- 1 pound penne pasta
- 3 tablespoons extra-virgin olive oil, plus more for drizzling
- 1 onion, sliced
- 2 cloves garlic, sliced
- 1 pound ground beef

#### Salt and pepper

- 3/4 cup green olives, chopped
- 3/4 cup chopped parsley
- 3/4 head radicchio, cored and chopped

#### Grated peel and juice of ½ lemon

- 1. Bring a large pot of salted water to a boil. Add the pasta and cook until al dente; drain, reserving 1 cup pasta cooking water and the pot.
- **2.** Meanwhile, in a large nonstick skillet, heat 2 tablespoons olive oil

over medium heat. Add the onion and cook until soft and golden, about 10 minutes. Stir in the garlic, then push the onion and garlic to the sides of the pan. Crumble the beef into the center of the pan, season with salt and pepper and increase the heat to medium-high. Cook, undisturbed, for 3 minutes, then stir to combine with the onions and garlic and cook until the meat is barely pink, about 2 minutes. Add the olives, ½ cup parsley and the reserved pasta cooking water and simmer for 1 minute.

3. In the reserved pot, combine the radicchio, remaining ¼ cup parsley, the lemon peel, lemon juice and remaining 1 tablespoon olive oil; season with salt and pepper. Toss with the beef mixture and pasta. Drizzle with olive oil and season with salt and pepper.





#### Butternut Squashand-Red Onion Pizza

SERVES 4 PREP 20 MIN BAKE 15 MIN

- butternut squash, peeled and cut into ½-inch cubes (about 1¼ cups)
- ¼ cup extra-virgin olive oil Salt and pepper
- 1 clove garlic, finely chopped
- 2 tablespoons chopped parsley
- 1/4 head radicchio, cored and cut into 1/2-inch strips
- 1/4 red onion, thinly sliced
- pound refrigerated pizza dough, at room temperature
- 8 ounces mozzarella cheese, cut into ½-inch cubes
- 1. Position racks in the upper and lower thirds of the oven and preheat to 475°. On a parchment-lined rimmed baking sheet, toss the butternut squash with 1 tablespoon olive oil; season with salt and pepper. Roast in the upper third of the oven until golden and slightly softened, about 12 minutes.
- 2. Meanwhile, in a small bowl, combine the garlic and parsley with 2 tablespoons olive oil; season with salt and pepper. In a large bowl, toss the radicchio and onion with the remaining 1 tablespoon olive oil and season with salt and pepper; add the roasted squash and toss, reserving the baking sheet and discarding the parchment.
- 3. Line the reserved baking sheet with a clean sheet of parchment. Stretch the dough to fit the baking sheet and smear the garlic mixture on top, leaving a ½-inch border. Sprinkle the cheese on top, followed by the squash mixture. Bake in the lower third of the oven until the crust is deep golden, about 15 minutes.











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and gluten free. With so many choices, you can find your perfect mix for the holidays — or anytime!

- Katie Lee, bestselling cookbook author







**★** 15 minutes to your homemade wows! ★

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## Make it. Try it. Vote!

ChexRecipeContest.com

Chex® PB and **Chocolate Blast** ELIZA E., MANCHESTER, NH



**Chocolate Coffee** Toffee Chex® Mix RICHARD S., WATERFORD, CT

**CHOCOLATE** 



Chex® Cajun Kick KAREN F., TULSA, OK



**Chex® Honey Nut Cherry Crunch** DANIELLE M., SAN FRANCISCO, CA



Backyard BBQ Chex® Mix TAMARA F., NAPERVILLE, IL





#### **Chocolate Coffee** Toffee Chex® Mix RICHARD S., WATERFORD, CT

Start to Finish: 15 Minutes, 20 servings (1/2 cup each)

- 4 cups Chocolate Chex® cereal
- 2 cups Cinnamon Chex® cereal
- 1 cup bite-size pretzel twists
- 1 cup pecan halves
- 1/2 cup toffee bits
- 1 tablespoon instant coffee granules or crystals
- 1 teaspoon hot water
- 1 cup semisweet chocolate chips
- 1/4 cup butter or margarine
- 1 cup powdered sugar
- 1. In large bowl, mix cereals, pretzels and pecans. Sprinkle toffee bits on top of the cereal mixture.
- 2. In small microwavable bowl, stir coffee granules and water until coffee is dissolved. Add chocolate chips and butter. Microwave uncovered on High 1 1/2 minutes, stirring after 1 minute, until mixture is smooth. Pour over cereal mixture; stir until evenly coated. Pour into 2-gallon resealable food-storage plastic bag.
- 3. Add powdered sugar. Seal bag; shake gently until well coated. Spread on waxed paper or foil to cool. Store in airtight container.

1 serving: Calories 230 (Calories from Fat 100); Total Fat 11g (Saturated Fat 4.5g); Cholesterol Smg; Sodium 13Smg; Potassium 80mg; Total Carbohydrate 30g (Dietary Fiber 1g); Protein 2g; % Daily Value: Vitamin A 6%, Vitamin C 2%, Calcium 4%, Iron 20%, Vitamin D 4%,

Folic Acid 20%; Exchanges: 1 Starch, 1 Other Carbohydrate, 2 Fat; Carbohydrate Choices: 2

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#### Chex® PB and Chocolate Blast ELIZA E., MANCHESTER, NH

Start to Finish: 15 Minutes, 22 servings (1/2 cup each)

6 cups Rice Chex® cereal

- 1 cup white vanilla baking chips (6 oz)
- 1 cup peanut butter chips
- 1 cup candy-coated peanut butter candies
- 1 cup dry-roasted peanuts
- 1. Line 2 cookie sheets with foil or waxed paper. Place 3 cups cereal in large bowl. In small microwavable bowl, microwave white vanilla baking chips uncovered on High about 1 minute or until chips can be stirred smooth. Pour melted chips over cereal in bowl; stir to evenly coat. Spread mixture in single layer on one of the cookie sheets. Refrigerate 5 minutes or until set.
- 2. Repeat the above using the remaining cereal and the peanut butter chips; refrigerate 5 minutes or until set.
- 3. Gently break up coated cereal into large bowl. Add candy and peanuts; stir gently to combine. Store in airtight

1 serving: Calories 210 (Calories from Fat 100); Total Fat 11g (Saturated Fat 4g); Cholesterol Omg; Sodium 180mg; Potassium 125mg; Total Carbohydrate 23g (Dietary Fiber 1g); Protein 5g; % Daily Value: Vitamin A 2%, Vitamin C 0%, Calcium 6%, Iron 15%, Vitamin D 2%, Folic Acid 20%; Exchanges: 1 Starch, 1/2 Other Carbohydrate, 2 Fat; Carbohydrate Choices: 1 1/2

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## Make it. Vote!

ChexRecipeContest.com

#### **Backyard BBQ** Chex® Mix TAMARA F., NAPERVILLE, IL

Start to Finish: 15 Minutes, 28 servings (1/2 cup each)

5 cups Corn Chex® cereal

4 cups Wheat Chex® cereal

2 cups restaurant style Caesar croutons

1 cup dark rye chips

1 cup smoke flavored almonds

1/3 cup butter or margarine

2 tablespoons blue cheese dressing

- 1 tablespoon Worcestershire sauce 1 teaspoon liquid smoke
- 2 teaspoons onion powder
- 1 teaspoon garlic salt
- 1 teaspoon coarse ground black pepper
- 1. In large microwavable bowl, mix cereals, croutons, chips and almonds.
- 2. In 2-cup microwavable measuring cup, microwave butter uncovered for 40 seconds or until melted. Stir in dressing, Worcestershire sauce and liquid smoke. Pour over cereal mixture; stir until evenly coated. In small bowl, mix onion powder, garlic salt and pepper. Sprinkle over cereal mixture; toss to evenly coat.
- 3. Microwave uncovered on High for 5 to 6 minutes. stirring every 2 minutes. Spread on waxed paper or foil to cool. Store in airtight container.

1 serving: Calories 140 (Calories from Fat 60); Total Fat 7g (Saturated Fat 2g); Cholesterol 5mg; Sodium 260mg; Potassium 90mg; Total Carbohydrate 16g (Dietary Fiber 2g); Protein 3g; % Daily Value: Vitamin A 6%, Vitamin C 0%, Calcium 6%, Iron 25%, Vitamin D 2%, Folic Acid 30%; Exchanges: 1 Starch, 1 1/2 Fat; Carbohydrate Choices: 1 2010 © & ®/™ of General Mills



#### Chex® Honey Nut **Cherry Crunch** DANIELLE M., SAN FRANCISCO, CA

Start to Finish: 15 Minutes, 28 servings (1/2 cup each)

4 1/2 cups Honey Nut Chex® cereal

4 1/2 cups Rice Chex® cereal

2 cups whole cashews

1/4 cup packed brown sugar

1/4 cup butter or margarine

1/4 cup honey

1 teaspoon salt

1 cup dried cherries

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1/4 cup toasted sesame seeds

- 1. In large microwavable bowl, mix cereal and cashews.
- 2. In 2-cup microwavable measuring cup, microwave brown sugar, butter and honey and salt uncovered on High about 1 1/2 minutes, stirring after 1 minute, until mixture comes to a boil. Stir butter mixture. Pour over cereal mixture; stir until
- 3. Microwave uncovered on High 4 minutes, stirring every minute. Stir in cherries and sesame seeds. Microwave an additional 3 minutes, stirring every minute. Spread on waxed paper or foil to cool. Store in airtight container.

1 serving: Calories 160 (Calories from Fat 60); Total Fat 6g (Saturated Fat 2g); Cholesterol 0mg; Sodium 190mg; Potassium 125mg; Total Carbohydrate 22g (Dietary Fiber 1g); Protein 2g: % Daily Value: Vitamin A 6%, Vitamin C 0%, Calcium 4%, Iron 25%, Vitamin D 0%, Folic Acid 20%; Exchanges: 1 Starch, 1/2 Other Carbohydrate 1 Fat: Carbohydrate Choices: 1 1/2



Chex® Cajun Kick KAREN F., TULSA, OK

Start to Finish: 15 Minutes, 24 servings (1/2 cup each)

2 cups Corn Chex® cereal

2 cups Rice Chex® cereal

2 cups Wheat Chex® cereal 2 cups bite-size pretzel twists

2 cups mixed nuts

1/3 cup butter or margarine

2 tablespoons Creole seasoning

- 1 teaspoon red pepper sauce
- 1. In large microwavable bowl, mix cereals, pretzels and nuts.
- 2. In 2-cup microwavable measuring cup, microwave butter uncovered on High about 40 seconds or until melted. Stir in Creole seasoning and pepper sauce. Pour over cereal mixture; stir until evenly coated.
- 3. Microwave uncovered on High 6 minutes, stirring every 2 minutes. Spread on waxed paper or foil to cool. Store in airtight container.

1 serving: Calories 150 (Calories from Fat 80); Total Fat 9g (Saturated Fat 2.5g); Cholesterol 5mg; Sodium 380mg; Potassium 100mg; Total Carbohydrate 14g (Dietary Fiber 2g); Protein 3g; % Daily Value: Vitamin A 4%, Vitamin C 0%, Calcium 4%, Iron 20%, Vitamin D 2%, Folic Acid 20%; Exchanges: 1 Starch, 11/2 Fat; Carbohydrate Cholcies: 1



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#### Creamy Chicken-and-Couscous Soup with Garlic Toasts

SERVES 4 PREP 10 MIN COOK 30 MIN

Four ½-inch-thick slices italian bread 2 tablespoons extra-virgin olive oil,

plus more for brushing

2 cloves garlic, 1 halved and 1 thinly sliced

1½ pounds skinless, boneless chicken thighs, patted dry

Salt and pepper

One 32-ounce container (4 cups) chicken broth

½ cup couscous

Grated peel and juice of 2 lemons

3 eggs, beaten

1/4 cup chopped parsley

- 1. Preheat the broiler. Arrange the bread in a single layer on a baking sheet; brush with olive oil and broil, turning once, until golden, 3 to 4 minutes. Rub the toasts with the cut side of the halved garlic.
- 2. In a dutch oven, heat 2 tablespoons olive oil over medium-high heat. Season the chicken with salt and pepper. Working in batches, add to the pot and cook, turning once, until golden, about 5 minutes; transfer to a plate.
- 3. Add the sliced garlic to the pot and cook, scraping up the browned bits, until lightly golden, 10 to 15 seconds. Add the chicken broth, 2 cups water and the chicken and bring to a simmer; transfer the chicken back to the plate. Add the couscous and lemon peel to the pot, lower the heat to medium-low and simmer for 5 minutes. Shred the chicken into bite-size pieces and return to the soup along with any juices.
- 4. In a small bowl, whisk together the eggs and lemon juice. Slowly whisk about 1 cup of the hot soup into the egg mixture, then stir the egg mixture into the soup (the soup will thicken immediately). Remove from the heat and stir in the parsley.







### From kitchen to party in 15 minutes.



Easy to make. Many to love. Chexpartymix.com.



### **Family Matters**

Tart dried cherries, blueberries, sesame seeds and pistachios make this homemade granola an extra-special holiday snack—or gift!

BY TRACEY SEAMAN PHOTOGRAPH BY GORMAN & GORMAN

Hit the beach! One reader will win a four-night, all-inclusive stay for two at the Wyndham Sugar Bay Resort & Spa in St. Thomas, valued at \$2,000. Enter to win at rachaelraymag .com/giveaway. See page 164 for rules.



#### **Berry Christmas Granola**

MAKES 7 CUPS

PREP 10 MIN (PLUS COOLING)

BAKE 30 MIN

- cups rolled oats
- cup sliced almonds
- tablespoons sesame seeds
- teaspoon salt
- tablespoons unsalted butter, melted
- cup honey
- cup salted, roasted pistachios, shelled and coarsely chopped
- cup dried sour cherries
- cup dried blueberries
- 1. Preheat the oven to 275°. On a large baking sheet, toss together the oats, almonds, sesame seeds and salt. In a glass measuring cup, combine the butter and honey, pour over the oat mixture and stir with a rubber spatula to blend. Spread evenly and bake for 30 minutes, stirring and spreading once with the spatula during cooking. Remove from the oven and let cool completely.
- 2. In a large bowl, combine the pistachios, cherries and blueberries with the cooled oat mixture and toss to combine.



Whenever anyone in the Wickliffe house cooks, you can bet 13-year-old Brad will be around to help out. He and his grandmother Kim followed our recipe for Berry Christmas Granola to the letter. but had fun imagining what other dried fruits or nuts they could throw in to mix things up. "I love the creativity of cooking," Brad explains. "You can use your mind to make anything you want!" This recipe inspired them to start a new holiday tradition: "We're going to make this granola every year to give as gifts and share with the family!"

-SARAH ZORN



TIPS OF THE MONTH Pies and cookies and cakes, oh my! Follow these tips from registered dietitian Dawn Jackson Blatner to help keep your family from overindulging in sweets during the holiday season.



**→** Make healthy holiday baking swaps. Substitute applesauce for half the oil, or use low-fat milk, cream or yogurt instead of the full-fat stuff to cut the fat and calories in baked goods by up to half.

Eat a quick, healthy snack together before heading to a holiday party. Try carrots and hummus, pear slices and string cheese, or peanut butter and celery. The produce-and-protein combo will keep your appetite in check and cravings under control.

> Put that sugar high to work! Dance to festive tunes after a heavy meal, or go for a walk around the neighborhood to check out holiday decorations.

For more ways to help your family build healthier relationships with food and cooking, visit yum-o.org.

## DPHAMILG

...a beautiful, festive dessert that's also easy to make.

Want to dazzle your holiday guests?

These six wintry-white treats are surprisingly simple—

and they'll get plenty of *ooh*s and *ahh*s at the table.

BY DIANA STURGIS | PHOTOGRAPHY BY ROMULO YANES



Known as a pavlova, this informal meringue dessert looks like a mound of fresh snow. The sweet, crunchy disk smothered with rich whipped cream conceals a tangy burst of juicy fruit. To serve, just dig

right in with a big spoon and dollop onto plates.



#### Marshmallow Meringue Surprise

SERVES 8 TO 10

PREP 35 MIN BAKE 21/4 HR

6 egg whites, at room temperature

......

- 1/4 teaspoon salt
- 1¾ cups superfine sugar
- 1 tablespoon cornstarch
- $1\frac{1}{2}$  teaspoons white vinegar
- 2 cups heavy cream, chilled
- 1 teaspoon pure vanilla extract
- 1 large, ripe mango, peeled and cut into ½-inch cubes
- 4 ripe passion fruits, seeds scooped out
- 1. Position a rack in the lower third of the oven and preheat to 250°. Line a large baking sheet with parchment and outline a 10-inch circle on the parchment. Using an electric mixer with the whisk attachment, beat the egg whites and salt at medium speed until soft peaks form, about 3 minutes. In a small bowl, stir together 1 tablespoon sugar and the cornstarch. 2. With the mixer at medium-high speed, slowly add 1½ cups sugar until the whites are stiff and glossy, about 5 minutes. Turn off the machine and, using a spatula, fold in the vinegar and the cornstarch mixture. 3. Spoon dollops of the meringue onto
- the parchment to evenly fill the circle. With the spoon, make a shallow hollow in the center for the filling, about 1 inch deep and 4 inches wide. Bake the meringue for 45 minutes, then lower the temperature to 200° and bake for 1 hour longer. Turn off the heat, set the oven door ajar and let the meringue sit in the oven for 30 minutes more. Remove the meringue from the oven and let cool completely on the pan, then, using a large metal spatula, loosen from the parchment and slide onto a large platter. Reserve any bits of crumbled meringue for garnish.
- 4. Meanwhile, in the clean mixer with the whisk attachment, beat the cream, vanilla and remaining 3 tablespoons sugar at medium-high speed until stiff peaks form. Cover the top and sides of the meringue with two-thirds of the whipped cream. Spoon the mango and passion fruit into the hollow, then cover with the remaining whipped cream. Sprinkle the reserved meringue crumbs on top. Serve within an hour.

rachaelraymag.com 131



Puree ricotta cheese and a banana, spoon the creamy mixture into parfait glasses, and stud with banana slices and toasted slivered almonds for...

#### Cannoli Cream Banana **Parfaits**

SERVES 6 PREP 25 MIN (PLUS CHILLING)

- 3 large (or 4 medium) ripe bananas
- 2 pounds fresh ricotta cheese
- ²/₃ cup superfine sugar
- 1 teaspoon pure vanilla extract Freshly grated nutmeg
- 3/4 cup slivered almonds, toasted
- 1. Peel and quarter 1 banana lengthwise and trim away the dark center seeds. Using a food processor, puree the quartered banana, ricotta, sugar and vanilla for 1 to 2 minutes.
- 2. Thinly slice the remaining bananas crosswise and spread them on 2 large plates (you want about 42 slices). Grate enough fresh nutmeg over the slices to lightly coat one side.
- 3. Reserve 3 tablespoons of the toasted almonds. Then, into each of 6 parfait glasses (about 1 cup capacity), place a banana slice nutmeg side up, a sprinkle of almonds and about an inch of the banana-ricotta puree. Layer with 3 more banana slices, a sprinkle of almonds and an inch of puree; repeat this layering once more to fill the glasses. Cover and refrigerate until ready to serve, at least 1 hour and up to 4 hours. Just before serving, sprinkle with the reserved almonds.



# Lasy does techniques and tips to whip up our holiday sweets in a snap



#### **SMART MOVE**

- Always make meringue on non-humid days—you'll get the most volume out of your egg whites, and the meringue will crisp up properly.
- Make a circle on parchment by tracing a cake pan or plate with a pencil. Turn the parchment over so the food doesn't touch the pencil marking.

#### **GET FRESH**

Use ripe passion fruit: It should be wrinkled and deeply indented. [Varieties range from tart yellow to sweeter purple.]

#### **SERVE IT UP**

Make a raspberry or mango sauce to serve on the side: Defrost a 10-ounce bag of frozen raspberries or mangoes and press through a fine sieve with the back of a spoon; discard the solids. Sweeten with a little sugar.

#### **MAKE AHEAD**

Store the meringue at room temperature for up to 2 days. After it has cooled completely, either leave it on the baking sheet and cover with a large bowl, or transfer it to a platter and seal in a large plastic storage bag to keep out moisture.



#### Cannoli Cream Banana Pariaits

#### **SMART MOVE**

Spread nuts evenly on a baking sheet and toast in a preheated 325° oven until lightly golden, 6 to 8 minutes; transfer to a plate to cool. Alternatively, toast them, stirring often, in a medium skillet over medium-low heat.

#### **GET FRESH**

Use fresh ricotta cheese, available at specialty food stores and Italian markets.

## White Chocolate Tiramisu Trifle

#### **SWAP IT**

- Replace the angel food cake with sponge cake or ladyfingers.
- Use cream cheese instead of mascarpone (but don't overbeat or it will stiffen).

#### **GEAR UP**

Serve the trifle in an attractive clear glass bowl, preferably one that's straight-sided, to distinctly show off the layers.

#### **MAKE AHEAD**

Refrigerate the trifle, covered with plastic wrap, up to 1 day ahead—it tastes even better than on the day it's made!





#### **SMART MOVE**

If the custard won't release when inverted, dip the bottom of the ramekin in a bowl of warm water, then run a small knife around the edge and invert again.

#### **SWAP IT**

Garnish with twists of lemon peel instead of pomegranate seeds.

#### **WASTE NOT**

Use the leftover lemons to make lemon curd (see rachaelraymag .com/december) or lemonade. Or simply slice the lemons and add to a pitcher of water.

#### **MAKE AHEAD**

Refrigerate the custards, covered with plastic wrap, for up to 2 days.

#### Ginger Cheesecake

#### **SMART MOVE**

Use a warm water bath to create an evenly heated, moist environment—this keeps the cheesecake from cracking. To avoid spills, place the roasting pan with the cheesecake in the oven first, then fill the pan with warm tap water using a large measuring cup or pitcher.

#### **EASY DOES IT**

Let cream cheese soften at room temperature for at least 30 minutes.

#### **MAKE AHEAD**

Refrigerate the cheesecake, covered with plastic wrap, for up to 1 day before serving.



## Coconut Wafers with Coconut Granita

#### MAKE AHEAD

- Make the wafers up to 3 days ahead. Pack them between sheets of wax paper in an airtight container.
- Make the granita up to 1 day ahead. Cover and freeze the flaked coconut mixture in its pan. Transfer to the refrigerator about 2 hours before serving to soften slightly, then scrape it with a fork to fluff up the flakes.

#### **FOR A CHANGE**

Turn the coconut wafers into traditional French *tuiles*, cookies that are named after the terra-cotta roof tiles that have the same shape. Simply drape the warm wafers over a rolling pin to cool, and they'll get their distinct curve



#### spread a little mmmmmm

Spiced Pumpkin Cheesecake

Makes 16 servings

38 NABISCO Ginger Snaps, finely crushed 1/4 cup finely chopped PLANTERS Pecans 1/4 cup butter, melted

4 pkg. (8 oz. ea.) PHILADELPHIA Cream Cheese, softened

1 cup sugar

1 can (15 oz.) pumpkin

1 Tbsp. pumpkin pie spice

1 tsp. vanilla

4 eggs

1 cup thawed COOL WHIP Whipped Topping

1/2 tsp. ground nutmeg

How to make it

HEAT oven to 325°F. MIX crumbs, nuts and butter; press onto bottom and 1 inch up side of 9-inch springform pan. BEAT cream cheese and sugar with mixer until blended. Add pumpkin, spice and vanilla; mix well. Add eggs, 1 at a time, mixing after each just until blended. Pour into crust. BAKE 1 hour 20 min. to 1 hour 30 min. or until center is almost set. Loosen cake from rim of pan; cool before removing rim. Refrigerate 4 hours. Serve with a dollop of COOL WHIP and a dusting of nutmeg.

Preparation time: 15 minutes





#### A crowd-pleasing mash-up

of two great party desserts, this ethereal treat is made by layering coffee-flavored sponge cake, whipped mascarpone cheese and grated white chocolate.

#### White Chocolate Tiramisu Trifle

SERVES 10 PREP 30 MIN (PLUS CHILLING)

- ½ cup hot brewed espresso or strong coffee
- 2 tablespoons granulated sugar
- 2 tablespoons coffee liqueur, such as Kahlúa
- Two 8-ounce containers mascarpone cheese
- 1/3 cup confectioners' sugar
- 1 teaspoon pure vanilla extract
- 1 pint heavy cream

One 12- to 13-ounce store-bought vanilla angel food cake

One 11/2-ounce piece white chocolate

- 1. In a small bowl, stir together the espresso and granulated sugar until the sugar is dissolved. Stir in ¼ cup water and the coffee liqueur.
- 2. Using an electric mixer with the whisk attachment, combine the mascarpone, confectioners' sugar and vanilla at low speed. With the machine on, gradually pour in the cream, then turn the mixer up to medium speed and whip until thick and billowy but not stiff.
- 3. Invert the angel food cake onto a work surface. Using a large serrated knife, trim the brown crust off the top of the cake, then slice the cake horizontally into 3 layers. Place the widest layer cut side up in the bottom of a 7-inch-wide trifle bowl. Drizzle ¼ cup of the coffee syrup evenly over the cake, then spoon 2 cups of the mascarpone mixture evenly on top. Finely grate onethird of the white chocolate over the mascarpone. Repeat with the remaining ingredients to make 2 more layers. Cover the trifle and refrigerate for at least 4 hours or up to 2 days.



bowl again. Mix in 1 cup sour cream.

chopped candied ginger

center. Serve cold.



SERVES 8

PREP 25 MIN (PLUS STEEPING AND CHILLING)

COOK 5 MIN

2/3 cup sugar
Finely grated peel of 5 to 6 large lemons (1/3 cup)

- 2 cups half-and-half
- 1 tablespoon unflavored powdered gelatin (from two ¼-ounce packets)
- 2 cups heavy cream, chilled
- ½ cup fresh pomegranate seeds, for garnish
- 1. In a saucepan, mash the sugar, lemon peel and ¼ cup water with a wooden spoon for a minute or so. Add the half-and-half and bring to a simmer over medium-low heat for about 5 minutes. Remove from the heat, cover and let steep for 20 minutes.
- 2. Lightly oil eight 4-ounce custard cups or ramekins and place on a tray. In a small bowl, sprinkle the gelatin over ½ cup water and let soften for 5 minutes. Whisk the softened gelatin into the hot lemon cream until completely dissolved. Stir in the heavy cream.
- **3.** Strain the mixture into a large liquid measure or pitcher, pressing firmly on the solids; discard the solids. Pour the lemon cream into the custard cups, cover and refrigerate until set, about 5 hours.
- **4.** To serve, loosen the custards from the cups with a small knife and invert onto dessert plates. Sprinkle with the pomegranate seeds.



Italian for "cooked cream," this **elegant**, **softly set custard** is smooth as silk and packs a welcome
jolt of lemon. If unmolding each one seems like a chore,
simply serve them in their ramekins.



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A delicious, versatile snack that



# ether the go-to guide for a good time



READY, SET





GET TOGETHER



GO AWAY



Get the recipe at rachaelraymag.com/

This vanilla vertical-layer cake is stuffed and iced with strawberry buttercream. And, since we've always believed you can never have too much of a good thing, we lined the outside with a row of cookies and dollops of frosting.

#### Discover How All-Natural Cheese Makes a Naturally Delicious Dish.



## Cheddar Cheese Risotto SERVES 4 AS A MAIN COURSE

- 3 Tbsp. unsalted butter
- 1 Tbsp. extra virgin olive oil
- small leek, thinly sliced lengthwise in quarters
- 13/4 cups Arborio rice
- ½ cup dry white wine
- ½ tsp. Dijon mustard
- 5-6 cups of vegetable broth
- 1 cup Joseph Farms sharp cheddar cheese, shredded

#### Sea salt and pepper

Heat vegetable broth to a simmer in a small saucepan over low heat.

Melt 2 Tbsp. butter and olive oil in a medium-sized pan over low to medium-low heat and add the sliced leeks. Add a sprinkling of sea salt and pepper. Sauté for a few minutes until soft. Add the Arborio rice, stirring quickly to coat. Next add the white wine and Dijon, stirring to coat the rice. When this becomes a bit dry after a couple of minutes, add a ladle of hot vegetable broth and stir. Continue to gently stir and add more broth, a ladle at a time, as it becomes somewhat dry. Continue this process for about 15 minutes or more until the rice is al dente. Next, stir in the **Joseph Farms shredded** sharp cheddar cheese and 1 Tbsp. of butter. Remove from heat and serve immediately.



# a real natural

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# EVERYDAY DAI TIES



#### toss test

Don't automatically chuck all the contents of that post-party fridge: A study by Harris Interactive found that 76 percent of consumers mistakenly think that once the shelf life is up, food is unsafe to eat. "Best if used by" refers to peak quality in terms of taste. texture, color, scent and/or nutritional value: most foods are still safe for a few days past their due dates.

Accepting a party invitation isn't just about showing up. To ensure that you'll be welcomed again, ask yourself the following questions. BY JENNIFER TZESES

#### DO YOU THINK "PUNCTUAL" **MEANS "FASHIONABLY LATE"?**

A tardy entrance isn't impressive especially to your host, who spent time and energy planning. "Stumbling in when a dinner party is in progress is just rude," says event producer Craig Goldstein, owner of E Squared Concepts. It also throws the chef off schedule. Goldstein advises arriving within 10 minutes of the starting time.

#### **DO YOU CORNER FAMILIAR**

FACES? Don't ignore them, but don't ignore everyone else either. Introduce yourself to new people (and in the process, new experiences). After all, "why bother leaving the house if you're going to hide in an antisocial huddle?" asks Liz Lange, fashion designer and experienced party host. "A good guest mixes and mingles."

#### **DO YOU WEIGH DOWN**

**CONVERSATIONS?** It's easy to unload, especially with friends, but parties aren't the place to do so. They're supposed to be fun and festive, says Jodi R.R. Smith, owner of Mannersmith Etiquette Consulting and author of From Clueless to Class Act. Translation: Save your stories of potty-training troubles or sinus infections for another time.





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# BALSAMIC ROSEMARY PORK LOIN WITH ROASTED POTATOES

#### **INGREDIENTS**

2 1/2 lbs. boneless top loin pork roast

1 1/2 c. fresh rosemary leaves

12 cloves garlic

3 tbsp. olive oil

2 tbsp. balsamic vinegar

1 tsp. salt

2 tsp. black pepper

2 ½ lbs. small red potatoes, cut into ½-inch wedges

#### DIRECTIONS

Preheat oven to 450°F.

In food processor, combine rosemary, garlic, oil, vinegar, salt and pepper; pulse to a coarse, wet paste. Spread <sup>3</sup>/<sub>4</sub> paste on all sides of roast. Place roast, fat side up, in shallow roasting pan big enough to hold roast with 3 inches around all sides. Cook 15 min.

Meanwhile, in large bowl, mix potatoes and remaining paste. Reduce oven to 350°F. Place coated potatoes around roast; cook 50 to 60 min., tossing potatoes halfway. Cook roast until internal temp. reaches 150°F. If potatoes aren't done, transfer roast to cutting board and continue cooking potatoes.

Remove roast from oven, let rest 10 min.
Slice and arrange on platter with potatoes.

Serves 8 to 10

TheOtherWhiteMeat.com





#### **EVERY DAY PARTIES**

guest of honor Put your best self forward, no matter what the scene.



#### If you're going to... A FORMAL DINNER

COME WITH AN APPETITE. Hosts take pride in their cooking; the worst thing you can do is not eat. "If you don't like the food, pretend," Lange says. Nest Fragrances founder Laura Slatkin advises alerting your host of any food allergies or dislikes the day you're invited.

ACT INTERESTED. Formal sit-downs mean long talks with the same people. "Ask questions that go beyond the surface," Smith says. Engaging your seatmates in meaningful chats shows you're thoughtful and curious about them.

BEAR A GIFT. Lange likes unbaked cobbler: The dish is a gift, and the host can serve or freeze the cobbler. Randy Fenoli, fashion director of Kleinfeld Manhattan and star of TLC's Say Yes to the Dress, opts for local touches, like honey from a nearby farm.

If you're going to...

#### A COCKTAIL PARTY

KEEP YOUR SPIRITS IN CHECK. "It's not the time to try new cocktails," Goldstein says. "Stick with ones you've had before, or you won't be able to gauge your limits."

BE A LIVELY CONVERSATIONALIST. When someone asks what's new, don't just say, "Nothing." "No one wants to talk to someone boring," Smith says. Be it about a trip you're planning or a book you just read, come ready to chat.

SHOW YOUR GRATITUDE. Whether you stayed for an hour or a weekend, write your host a thankyou note afterward, says Slatkin, who hosts many events in her New York City home. Even a simple e-mail is a sign of appreciation.

If you're going to...

#### **AN OVERNIGHT STAY**

KEEP PJ'S PG. Walking around in a negligee is never a brilliant idea, Goldstein says. Appropriate attire should be a no-brainer, but just in case you've packed anything risqué, take it out of your bag. Like, now.

KNOW WHEN TO DISAPPEAR. If your host is preoccupied with a phone call or heated discussion, that's a cue for you to slip away. And respect "their hours of operation," as Fenoli puts it. If they go to bed early, don't crank up the TV volume after dark.

DO YOUR OWN THING. The more comfortable you make yourself, the more comfortable your host will be. "You might run out to pick up the Sunday paper or to the grocery store for breakfast items," Lange says.



#### THANK YOU FOR NOT..

- BRINGING UNINVITED GUESTS CLOGGING THE TOILET AND PRETENDING LIKE NOTHING HAPPENED
- CANCELING AT THE LAST MINUTE OFFENDING OTHER GUESTS OVERSTAYING YOUR WELCOME



# theory of relativ (+) ity

so comforting, so... flexible.
This year, gather your closest might-as-well-be-related
BUDDIES for a **new** kind of celebration. It might not be the traditional family feast, but we bet it'll still do Mama proud.

BY ADAM ROBERTS | RECIPES BY DAVID MCCANN | PHOTOGRAPHY BY JIM FRANCO



You love your family, but between work deadlines, weather snafus and airfare costs, not going home may look like a pretty good option this year. Don't worry. This is the time to call upon your other family—your closest friends—to create a new holiday, one filled with good conversation and good food. Sure, it won't include Mom's homemade stuffing, but that's okay. (Look on the bright side: It also won't include any questions about whether you finally sent Aunt Vera that thank-you note for the knitted potholders.) By dessert, you'll be too busy making new memories to mind the change of venue. Just don't tell your real family how much fun you had without them.





### Rum-Spiked Ginger Beer Cocktails MAKES 8

In a pitcher, combine 6 ounces dark rum and ¼ cup fresh lime juice; refrigerate. Meanwhile, place ½ cup sugar in a shallow bowl and 2 tablespoons lime juice in a saucer. Sugar the rims of 8 glasses by dipping them first in the lime juice, then in the sugar. Refrigerate the glasses. Add two and a half 12-ounce bottles chilled ginger beer to the chilled rum-lime mixture and divide among the prepared glasses. Garnish each with a lime wedge.



SERVES 8 PREP 20 MIN COOK 5 MIN

- 2 cups pumpernickel bread cubes
- tablespoon extra-virgin olive oil
   One 10-ounce package frozen spinach, thawed and squeezed dry
- 3 scallions, chopped
- 1 cup mayonnaise
- 1 cup sour cream

#### Salt and pepper

- 6 heads endive, leaves separated
- **1.** Using a food processor, grind the bread into coarse crumbs. In a small nonstick skillet, toast the crumbs with the olive oil over medium-low heat, stirring often, for about 5 minutes. Let cool.
- 2. In the food processor, pulse the spinach, scallions, mayonnaise and sour cream until almost smooth; season with salt and pepper.
- **3.** To serve, spoon the spinach mixture onto the endive spears and top with the toasted breadcrumbs.







PLAYING house Hosting isn't hard, but it can always get easier.

Hit the flea market. Grab '60s-inspired dinnerware—the quirkier the better, and extra points if it's holiday-themed. This will give your party a playful, retro feel without costing a fortune. And it's way better than wasteful paper plates.

Cook in advance. Keep food warm in a 200° oven. Vegetables and sides should be fine, but be careful with fish and meat, which can dry out. To retain even more heat—and, okay, to impress your guests—warm oven-safe plates in there while you're at it.

Clean tools immediately after use. You don't need to clear the sink as you cook, but washing crucial items such as whisks and measuring cups leaves them at the ready when you need them next (which will probably be soon).

Put leftover ingredients to work.
Garnish hot cider with remaining kumquats from the Arugula Ambrosia (page 148), then finish off with cinnamon sticks. Slice leftover chorizo from the Easy Paella (page 148), grill and serve with toothpicks.



Getting dressed up when your parents tell you to might be a chore, but for dinner with friends, it can transform just another meal into an evening you won't forget. Tell guests to wear their finest.

# winter wonderland

Don't be afraid to bring the outdoors indoors. Decorate your table with pine needles, faux mistletoe or holiday lights. It'll look festive and cheerful—and smell great, too—with no roof-climbing required.





#### Arugula Ambrosia

SERVES 8 PREP 15 MIN

cup extra-virgin olive oil tablespoon fresh lemon juice Salt and pepper

One and a half 5-ounce packages baby arugula

- cup thinly sliced fresh kumquats
- cup shredded sweetened coconut, toasted

In a large bowl, whisk together the olive oil and lemon juice; season with salt and pepper. Add the arugula, kumquats and coconut; toss. Divide among 8 salad plates.

#### Easy Paella

**SERVES** 8

PREP 10 MIN (PLUS STANDING) COOK 15 MIN

- tablespoons extra-virgin olive oil
- cups arborio rice 2

Salt and pepper

21/2 cups low-sodium chicken broth

- large onions, chopped
- red bell pepper, thinly sliced
- 1 pound cured chorizo sausage, cut into 1/2-inch pieces
- pound small peeled shrimp 1
- pound sea scallops, halved
- 1½ cups frozen peas, thawed
- teaspoons smoked paprika
- cup finely chopped parsley
- 1. In a large dutch oven, heat 2 tablespoons olive oil over low heat. Add the rice and 1 teaspoon salt and cook, stirring, for 2 minutes. Add the broth and bring to a boil. Lower the heat, cover and simmer for 10 minutes; let stand for 20 minutes.
- 2. Meanwhile, in a large skillet, heat 2 tablespoons olive oil over medium heat. Add the onions and bell pepper and cook until softened, about 8 minutes. Transfer to a medium bowl and cover to keep warm.
- 3. In the same skillet, heat the remaining 2 tablespoons olive oil over medium heat. Add the chorizo and cook, stirring, until browned, about 3 minutes. Add the shrimp and scallops and cook until the shrimp are pink and the scallops are opaque, about 3 minutes; season with salt. Add the peas and paprika, then the cooked veggies, rice and the parsley; season with salt and pepper.





Generic holiday music will make your house feel like a department store. Try CDs by such artists as Sufjan Stevens (Songs for Christmas) and Aimee Mann (One More Drifter in the Snow) to keep things seasonal but not annoyingly so.





One reader will win a five-day, four-night vacation for two, including a golf or spa trip, at the Boca Raton Resort and Club in Florida, valued at \$2,000. Enter to win at rachaelraymag .com/giveaway. See page 164 for rules.





#### Almost-Instant Baked Alaska

SERVES 8

PREP 15 MIN (PLUS FREEZING)

COOK 3 MIN

One 12-ounce frozen pound cake, thawed slightly and sliced

quart vanilla ice cream, thawed slightly

One 12-ounce package frozen raspberries, thawed slightly Two 7.5-ounce jars marshmallow cream, such as Marshmallow Fluff

- 1. Arrange the cake slices in the bottom of an 8-inch square metal cake pan and top with the ice cream; freeze until solid.
- 2. Meanwhile, using a food processor, puree the raspberries; strain and discard the seeds.
- 3. Preheat the broiler. Top the ice cream cake with the marshmallow cream and broil until golden, about 3 minutes. Slice and serve with the raspberry sauce.





Uncle Rob is going to fall asleep on the couch hugging the remote like a teddy bear. This year create some traditions of your own: When guests arrive, photograph them in front of a wall decorated with festive wrapping paper, like a step-and-repeat red carpet event. (Everyone looks best before they eat.) During dinner go around the table sharing stories of everyone's best and worst holiday gifts. And at the end of the meal, so no one goes home empty-handed, do a cookie exchange. Have guests bring tins of homemade holiday cookies to trade—no peeking—with someone else at the table. (If you're picky about sweets, do a mix-andmatch exchange across the whole group.)





#### Want tricks for creating a restaurant vibe at home?

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will be an instant holiday classic at your get-togethers.



#### **INGREDIENTS**

1 1/2 ounces vodka

1 1/2 ounces Ocean Spray® Cranberry Juice Drink, any flavor, chilled

1/2 ounce fresh lime juice Lime twist, garnish

#### **DIRECTIONS**

In a cocktail shaker filled halfway with ice, combine all ingredients and shake well. Strain mixture into a chilled stemmed cocktail glass. Garnish with lime twist.

Makes 1 serving.

TIP: For fewer calories and less sugar, try this recipe with Ocean Spray's Light or Diet Juice Drinks.



For even more ways to enjoy cranberries, visit www.OCEANSPRAY.COM

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# Easy solutions for **EVELYCLAY** Women

You've got challenges, we've got solutions! Check out this real-life dilemma from a real entrant in the Aussie Easy Solutions for Everyday Women Contest. Then see the recipe for easy, great hair.

#### The Challenge

"My everyday hair challenge is that my hair goes flat by the end of the day. It looks good when I leave the house in the morning, but by afternoon it has no style at all."

# Aussie's **Easy Hair Solutions**

A straight style can be worn day or night, and once you lock it in, it requires little to no touch-up throughout the day. The key is to keep out the humidity, which can change a hairstyle over the course of the day.

#### INGREDIENTS:

Aussie Sydney Smooth Shampoo, Aussie Sydney Smooth Conditioner, towel, Aussie Sun-Touched Shine Leave-in Conditioner Spray, flat iron, Aussie Sydney Smooth 12 Hour Anti-humidity Hair Spray

#### DIRECTIONS:

- Wash hair with Aussie Sydney Smooth Shampoo and moisturize damp ends with Aussie Sydney Smooth Conditioner to set the foundation for a smooth, sleek style.
- 2. Rinse out conditioner and towel-dry your hair. Spray Aussie Sun-Touched Shine Leave-in Conditioner Spray on clean, damp hair. The spray helps to align strands for a radiant look.
- **3.** After running a flat iron over wide sections of dry hair to smooth the cuticle, spritz **Aussie Sydney Smooth 12 Hour Anti-humidity Hair Spray** all over hair to help prevent frizz and lock in your style for up to 12 hours!

-Leslie C., MS





aussie For more great hair solutions, visit hairstylelounge.sheknows.com

### More easy, everyday tips for real women

Now that you've created a hairstyle that will last all day and all night, show it off.

#### A MATINEE SHOW

Call up a friend you haven't seen in a while, get away for an extra long lunch and catch up on old times.

#### AN AFTERNOON SHOW

Host a movie marathon over the weekend. Pick films with a common theme, like '80s comedies or movies starring your favorite actor.

#### A LATE-NIGHT SHOW

Get your girlfriends together and go to a restaurant or bar all dressed up. Go all out and chip in for a limo!

### Free Gift

Buy any Aussie product and send us your receipt along with your name and address to receive a FREE Every Day with Rachael Ray brush set.\*

(See details below)



\*Mail to Every Day with Rachael Ray, 750 Third Avenue, 3rd Floor, New York, NY 10017, Attn: Aussie Free Gift. While supplies last. Supplies are limited. Offer is on a first-come, first-served basis. We reserve the right to substitute a gift of similar value, if necessary. One per customer. Please allow 6–8 weeks for fulfillment. Offer ends May 16, 2011. For inquiries regarding this promotion, please contact us at howcoolisthat@rd.com

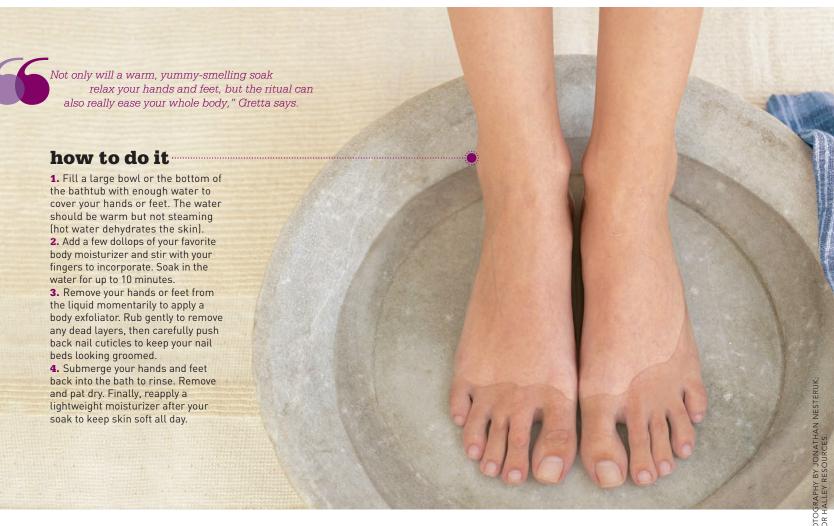


**Easy Spa Soak** 

When winter weather takes a toll on your extremities, roll up those sleeves (and pants)! Rach's buddy **Gretta Monahan** shows us how to pamper our hands and feet at home with a tension-taming dip.

#### win it

Give your skin even more love. Five winners will each receive a skin- and body-care set from 0m Aroma & Co., for a total value of \$1,120. Enter to win at rachaelraymag .com/giveaway. See page 164 for rules.



#### mix and match Customize your soak to guarantee results.

# IF YOU WANT deep cleansing ->try cucumber or lemon slices

The acidity in these foods helps whisk away dirt and slough off dead skin cells.

# exfoliation →try sugar or salt

Sugar is the gentler of the two because it's usually less coarse. Mix a few tablespoons with equal parts olive oil to form a paste, or use a pumice stone.

# IF YOU WANT aromatherapy ⇒try fresh rose petals, mint leaves or dried lavender

Chamomile tea bags will also provide a soothing and relaxing scent. Or wrap loose ingredients in cheesecloth before steeping.



# IF YOU WANT MOISTURE →try a rich oil like coconut,

## sesame or jojoba For a skin-nourishing soak

For a skin-nourishing soak, use equal parts water and whole milk, or whisk in a few tablespoons of honey.







# nce upon a time, there were a dozen eggs.



What's a dozen?

a little boy asked

his father. A dozen

is twelve, his dad

said, count them.

The boy counted: one, two, three, four, five, six, seven, eight, nine, ten, a *lemon*, twelve! That's right! said the dad. And do you know where eggs come from? he asked. Yes! shouted the boy. Where? said Dad. The store! Dad laughed and laughed. He couldn't argue with that one.

Everyday moments can become learning moments. Because learning starts long before school does. So tell stories. Count the groceries. Identify colors. Even a chore with your child will become much more. Find out more at <a href="mailto:bornlearning.org">bornlearning.org</a>. United Way

Over 1,200 reasons why Cabot makes the world's best cheddar.



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Cabot Creamery is fully owned and operated by 1,200 farm families in New England and New York. And because our farmers get 100% of the profits, you bet they make sure you get the best all-natural dairy foods. Try it for yourself—you'll taste the commitment to quality in every bite of the World's Best Cheddar from Cabot.

#### HOLIDAY CREAMY CHEDDAR SPREAD

Makes about 1½ cups



#### Ingredients:

8 OUNCES CABOT SHARP OR EXTRA SHARP CHEDDAR, GRATED (ABOUT 2 CUPS)\*

2 TABLESPOONS BUTTER

2 TEASPOONS COARSE-GRAINED DIJON MUSTARD

1 SMALL CLOVE GARLIC, MINCED

1/4-1/3 CUP WHITE WINE OR BFFR

- 1 In food processor, combine cheese, butter, mustard and garlic.
- 2 Process until smooth, about 1 minute, adding enough of wine or beer to make spread of desired consistency. (Spread can be made ahead and refrigerated for up to 1 week)
- \* You can easily vary the flavor of this quick spread by using one of Cabot's flavored cheddars try Horseradish, Tomato Basil, or Garlic and Herb. Or embellish the basic recipe by adding some artichoke pesto, tomato pesto or chopped black olives.

When ready to serve, allow the spread to soften at room temperature and mound it in a bowl. Surround it with slices of interesting hearty breads like multi-grain, walnut, or rosemary.

Add more bowls of dried fruits like apricots or figs, plus some warm, lightly salted pecans (roasted in the oven at 350 F for about 5 minutes). Tie a simple bouquet of fresh rosemary with a holiday ribbon for garnish.

FOR MORE RECIPES, VISIT: cabotcheese.coop



Go ahead and have seconds—it's a special occasion, after all.

















Get the recipe at rachaelraymag.com/

## EASY SHOPPER



From big parties to busy family dinners, you can keep hors d'oeuvres, pizzas, casseroles and desserts warm and ready to serve with the simple touch of a button.

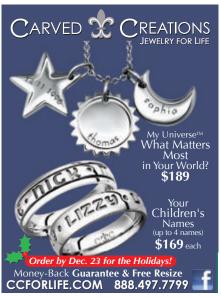
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www.rhodesbread.com/freerecipes



Simple and meaningful hand-stamped jewelry that makes the perfect gift!

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#### MAGIC SEASONING BLENDS GIFT SET

Give the gift of taste!
Chef Paul Prudhomme offers his newest all-natural Magic Seasoning Blends in a 5-pack at considerable savings. Includes one each of Salmon Magic, Magic Seasoning Salt, Fajita Magic, Salt Free Magic, and Barbecue Magic for the delivered price of \$14.95\*.
Catalog with 12 recipes included with purchase.

\*Offer expires 3/31/11

chefpaul.com 800-457-2857



#### Share smiles, not germs.

A big hit on the Rachael Ray Show!
Our Zapi toothbrush sanitizer uses germicidal UV light to eliminate 99.9% of germs on your toothbrush in just minutes.
Now that's something to smile about!
Works with manual & electric brushes.
Recommended by dentists and doctors.

**HOLIDAY GIFT OFFER:** Save 15% at **www.violight.com**. Use coupon code RR1210 at checkout.

Encourages kids to brush!

# EVERY DAY COLOR



#### pet stress Rx

Make his travel carrier a comfortable place to be. Stock it with a favorite toy and a blanket that smells like the house; creating a familiar environment can keep your pet calm. Also wipe the crate with Comfort Zone (\$12, petcomfortzone .com for stores). which contains cat or dog pheromones.

Your dog or cat will enhance the next family vacation—as long as you follow a few simple rules. BY CHRISTINE RICHMOND

DO research an airline's pet policy. Many have requirements for vaccines and won't accept pets during the hottest and coldest months. Some will allow animals in the cabin if the carrier fits under the seat, while others will only let them in the baggage area below.

DON'T sedate your pet. You may think it will help him relax, but unless your vet recommends it, a tranquilizer could actually make your pet more anxious in unfamiliar surroundings—and cause breathing problems at high altitudes.

DO secure your pet in a crate while driving. Otherwise, if there's an accident, your animal won't be protected. But don't put more than one pet in a crate: Even if your dogs and cats are best buddies at home, they could lash out under the stress of travel.

DON'T forget to visit the vet and the groomer. Ask the vet to check for any latent health problems that could be triggered by stress. Have the groomer trim your pet's nails (so they don't snag) and comb out any matted fur (uncomfortable to a pet in a carrier).



Offer praise and treats when your cat curls up in the carrier or when your dog stops barking and settles down. And don't yell at bad behavior: Your animal will interpret this as attention, and your anxiety will only worsen the situation.









At these spots, your old dog *can* learn new tricks.

#### → Camping -

Canine Club Getaway, a summer camp for dogs, happens every June in Lake George, New York. Pets sleep in beds and swim in the pool; activities include hiking excursions and agility classes. (June 25–29, all-inclusive rate from \$1,000; canineclubgetaway.com)

#### → Swimming -

Dogs are allowed on Brohard Paw Park beach in Venice, Florida, which has a fenced play yard and doggie drinking fountains. After your pup is done splashing in the waves, you can clean him off in a special dog shower. (venicegov.com)



#### → Surfing -

Guests at the Loews Coronado
Bay in California can book a
one-hour doggie surf lesson
(board shorts or bandana
included) at the Coronado Dog
Beach. Afterward, your pet gets
a special room-service meal.
(December through February,
special \$199 rate for readers;
call 800-815-6397 and mention
Every Day with Rachael Ray)

#### → Kayaking

Your dog can join you at Kayak Excursions in Kennebunkport, Maine—as long as she wears a life jacket. (Rentals from \$55 per day, guided tours from \$50; southernmainekayaks.com)



Find pet-friendly hotels and more travel advice at rachaelraymag.com/december.

### PRINCESS THINKS HER STUFF DOESN'T STINK.







Your pet-friendly travel checklist

#### **✓** Identification

Your pet should already have a tag with your phone number. Add another with your flight numbers and destination contact information.

#### Medical records

Include rabies license, recent test results, vaccination history and a list of any medical conditions.

#### List of clinics

Jot down emergency veterinary centers in the area you're visiting.

#### Pet first aid kit

It should include staples like tweezers and antibiotic ointment.

#### **✓** Travel bowls

We like the Lixit Thirsty Dog Portable Water Bottle (\$9, healthypets.com). Offer fresh water every two to four hours.

#### **✓** Wipes

John Paul Pet Full Body & Paw Bath Wipes (\$15, petco.com) are good for spot cleaning on the go.

#### Extra leashes

A must-have for emergency bathroom breaks.

#### **✓** Lint roller

Your hotel and rental-car company will thank you.

#### Photos

Snapshots of your pet will be helpful in case he gets lost.

#### **▼** Food

Bring along a full supply if you think you'll have trouble finding your brand. Abrupt changes in your pet's diet can cause tummy troubles.

#### Treats and toys

Use these to reward good behavior and mimic the comforts of home.



Looking for more tips on traveling with your pet? Get them right now! Take and send a picture of this JagTag with your mobile phone. Verizon and AT&T customers, text the picture to 524824. All others, text or e-mail the picture to everyday@jagtag.com.

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A LITTLE HELP FROM OUR FRIENDS Tips provided by: Amy D. Shojai, certified animal behavior consultant and author of 23 books on cat and dog

#### \*

certified animal behavior consultant and author of 23 books on cat and dog care • Karen "Doc" Halligan, DVM, author of *Doc Halligan's What Every Pet Owner Should Kno*w • Ernie Ward, DVM, pet expert and regular guest on the *Rachael Ray* show.

# THANKS TO THE NEW LITTER SECRET THAT DESTROYS URINE AND FECES ODOR, SHE'S RIGHT.

# INTRODUCING ARM & HAMMER® DOUBLE DUTY

The only clumping litter that combines ARM & HAMMER® Baking Soda with urine AND feces odor eliminators.

Love it or your money back.

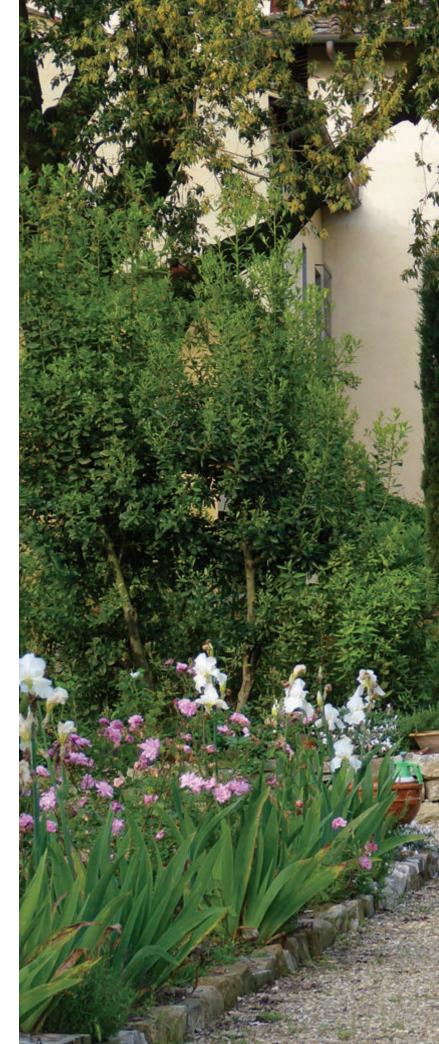






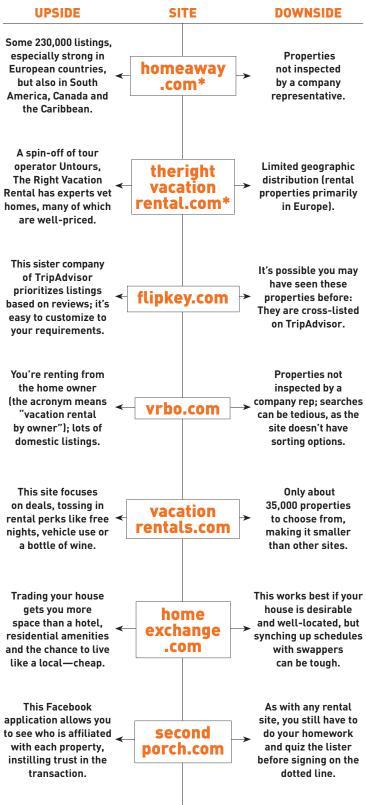
House rentals: They're cheaper, cozier and larger than a hotel room could ever be. Plus, you get to live like a local even if you weren't born in, say, Paris or San Francisco. So what's stopping you from booking this villa in Florence? Perhaps you're overwhelmed by the myriad websites—which ones can you trust?—and the staggering number of houses for rent. Well, we've done the legwork for you. In your hands is our ultimate guide to booking the vacation home of your dreams.

BY ELAINE GLUSAC





# **Choose the Right Site for You**





homeaway.com

You'll find an incredible selection of properties from this house-rental powerhouse.

#### san francisco victorian flat \$160 a night

Relax in two bedrooms (parking included) near great restaurants and bars. Vintage charm—in the form of period moldings and wood floors—meets modern conveniences, including an open kitchen, granite countertops and free Wi-Fi.

ID#324824

#### big island hideaway

\$195 a night

Near Hilo on Hawaii's Big Island, this three-hedroom in the rainforest has lush panoramic views from nearly every room (including hot and cold soaking tubs on the lanai). The beach is 2 miles away, but who needs it when there's a 25-foot waterfall in the backyard?

#### italian renaissance villa

\$127 a night

When not ogling Michelangelo masterpieces, nest in this onebedroom in the converted chapel of a Renaissance villa just outside Florence's city center (shown on previous page). Original frescoes decorate the vaulted ceiling above the bed. Borrow bikes (gratis) to cruise the neighboring hillside towns. ID#71745

#### orlando fun zone

\$89 a night

Save your money for Mickey and stay at this Kissimmee home in a gated community near the Orlando theme parks. Resort amenities abound clubhouse with a gym, swimming

pool, game room and theater—and you'll have all the comforts of a fourbedroom home. ID#297423

#### parisian pied-à-terre

\$127 a night

The Eiffel Tower is a 10-minute walk from this breezy, two-bedroom attic apartment in Paris' 15th arrondissement. Sloping roofs and whitewashed interiors, not to mention views all the way to Sacré Coeur, make this a cozy perch.

ID#530307

Note: Some of these properties are only available to rent by the week; rates may be higher during peak seasons.



#### NITTY GRITTY

Renting a great place is easy—if you know the drill.

#### before you book

Use the right site for you. See the chart on page 161.

Ask the owners a lot of questions. "How far is it from the road?" "What's in the kitchen?" Don't be afraid to get a little personal. Find out if this is a place the owners actually use. If not, it's not likely to feel as homey. Think about location. Even in places like Tuscany, there's a big difference between staying close to Florence and being in the countryside.

#### then what?

Expect add-ons. There's often a cleaning fee and taxes. Some may charge extra for linens, pets and (in Europe) utilities.

Consider travel insurance. Most houses are prepaid and nonrefundable. Do your research at insuremytrip.com.

Plan for the worst. Get a local number to call in case you get sick or the pipes freeze. **Expect to sign a contract.** This is the time to ask the renter what kind of insurance he has (e.g., for fire, theft), as policies vary.



## therightvacationrental.com

This site specializes in one-of-a-kind European charmers.



#### SO HAPPY TOGETHER

Ellen Weber Libby, clinical psychologist and author of *The Favorite Child*, offers tips on vacationing under one roof—peacefully.

**Review** the floor plan ahead of time and work out who will sleep where. First come, first served on move-in day will lead to resentment, if not fistfights.

**Create** a cooking schedule and stick to it, spreading duties around. Agree that whoever cooks doesn't clean the kitchen.

**Set up** a communal kitty for money to pay for household expenses like food. Allow people to make contributions on a sliding scale, based on their income.

**Make sure** you schedule in free time. If the idea is to eat together every night, set a time when everyone should assemble.

If the thought of living together seems stressful, consider renting a few smaller cabins that neighbor one another.

#### dordogne artist's hideaway \$124 a night

Nestled in France's Dordogne region, this artist-owned two-bedroom in the town of Domme features original artwork, a scenic terrace and a wood-stocked fireplace, plus tech touches like a microwave and washing machine. Just outside the

door is a medieval walled village. **SELECT: FRANCE - DORDOGNE** 

#### barcelona penthouse

\$166 a night

Architecture fans will be happy to find themselves **only five minutes from Antonio Gaudi landmarks** in this two-bedroom apartment. Post-Gaudi tour, troll the markets for Spanish provisions, then dine on the plant-filled outdoor terrace.

**SELECT: SPAIN - BARCELONA** 

#### french farmhouse

\$156 a night

Move into this postcard: a stone-constructed farmhouse in rural Normandy surrounded by a garden with horses grazing nearby. Three bedrooms make this family-friendly, and the helpful owners live across the lane.

SELECT: FRANCE - NORMANDY

#### amalfi coast perch

\$249 a night

Sample indoor-outdoor living, Italianstyle, in this terrace apartment with a patio shower and private walkway to the beach. Ten miles from Positano, this one-bedroom is a great base for day-tripping along the coast.

SELECT: ITALY - AMALFI COAST



\*

A LITTLE HELP FROM OUR FRIENDS Tips provided by: Liz Beatty, director of marketing, Hosted Villas • Alexis de Belloy, vice president, HomeAway U.S. Group • Pauline Frommer, creator of the Pauline Frommer guidebook series • Brent Hieggelke, president, Second Porch • Keghan Hurst, director of marketing and public relations, homeexchange .com • Everett Potter, creator of Everett Potter's Travel Report • Charles Stephenson, managing director, Abercrombie & Kent Villas • Brian Taussig-Lux, general manager, Untours.

#### STATEMENT OF OWNERSHIP, MANAGEMENT AND CIRCULATION

Statement required by the Act of August 12, 1970, Section 3685, Title 39, United States Code, showing the ownership, management and circulation of EVERY DAY WITH RACHAEL RAY (USPS 023-448), published monthly (except bimonthly in June/July and December/ January), 10 times a year, at 750 Third Avenue, New York, NY 10017, as filed on September 30, 2010. Annual subscription price: \$24.

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The owner is RD Publications, Inc., Reader's Digest Road, Pleasantville, NY 10570; and the name and address of Bondholders, Mortgagees and other Security Holders owning 1 percent or more of the total amount of Bonds, Mortgages or Other Securities is The Reader's Digest Association, Inc., Reader's Digest Road, Pleasantville, NY 10570.

Average number of copies of each issue during preceding 12 months and of the single issue nearest to filing date, respectively, are as follows:

AVEDAGE

AVERAGE	OCTOBER
Total number of copies printed	
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Paid circulation—sales through	dealers
and carriers, street vendors and sales	counter
392,379	399,882
Total paid distribution	
1,777,459	1,771,274
Free or nominal-rate distribution	n
123,609	114,632
Total distribution	
1,901,068	1,885,906
Copies not distributed	
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I certify that the statements made	e by me

above are correct and complete.

Jim Woods

Jim Woods
VP, Planning, Consumer Marketing

No purchase, online service subscription or payment of any kind necessary to enter or win.
Purchase will not improve an entry's chance of winning.

# gift-away 2010 official rules

The Every Day with Rachael Ray 2010 Gift-Away (#598) is sponsored by The Reader's Digest Association, Inc., the publisher of Every Day with Rachael Ray ("Reader's Digest"). Sweepstakes begins November 8, 2010, and ends December 26, 2010.

- 1. ELIGIBILITY: Sweepstakes open to legal residents age 21 and older of the United States, its territories and possessions. Certain prizes may only be deliverable within the continental U.S. Employees and members of the immediate families of employees of Reader's Digest, affiliated or subsidiary companies, judging agents and promotion partners are not eligible. Sweepstakes is governed by the laws of the USA. Sweepstakes is void where prohibited by law. All federal, state and local laws and regulations apply.
- 2. HOW TO ENTER: You can enter this Sweepstakes via the Internet. Please go to rachaelraymag.com/giveaway and follow the online entry instructions. You may enter this sweepstakes between November 8, 2010, and December 26, 2010 (the "Prize Promotion Period"). New prizes will become available every other week for six weeks from November 15, 2010, through December 26, 2010. The entry period for each Prize Period will be 14 days (the "14-Day Prize Entry Period"). Thus, each 14-Day Prize Entry Period will begin on Monday at 12:01 a.m. (CST) and end two weeks later on Sunday at 11:59 p.m. (CST). The 14-Day Prize Entry Periods are as follows: Prize Period One, 11/15-11/28; Prize Period Two, 11/29-12/12; Prize Period Three, 12/13-12/26. Only one entry per person, per day, is permitted for any of the prizes open that day during the entire Prize Promotion Period. From 12:01 a.m. (CST) November 8, 2010, through 11:59 p.m. (CST) December 26, 2010, the entire Prize Promotion Period, you can also enter to win the Gift-Away Grand Prize: the Rachael Ray Experience package. Only one entry per person, per day, is permitted for any of the prizes open that day during the entire Prize Promotion Period.

All entries become the property of the Sponsor and will not be returned. If multiple entries are received for the same prize on any particular day during the entire Gift-Away Prize Promotion Period, only the first entry will be included and later entries will be disqualified. Each entry has an equal chance to win. Any dispute regarding submission of an online entry will be deemed submitted by the authorized account holder of the e-mail address submitted at the time of entry. "Authorized account holder" is defined as the natural person who is assigned to an e-mail address by an Internet access provider, online service provider or other organization (e.g., business educational institute) that is responsible for assigning e-mail addresses for the domain associated with the submitted e-mail address. The Sponsor, in its sole discretion, reserves the right to disqualify any person tampering with the operation of the website or the entry process.

- 3. SELECTION OF WINNERS: All Winners will be selected by random drawing from all eligible entries on or about the draw date of January 11, 2011, by an independent judging agency whose decisions are final in all respects. Weekly Prize Winners will be selected from among only those entries received during the relevant 14-Day Prize Entry Period. The Grand Prize will be selected from among all entries received during the Sweepstakes. Entrants may win more than one prize. Odds of winning depend on the number of eligible entries received.
- 4. PRIZE DETAILS: One Grand Prize and 29 Weekly Prizes will be awarded. The Grand Prize consists of 2 tickets to the Rachael Ray show, a tour of the Every Day with Rachael Ray magazine offices, a two-night stay at Sheraton Hotel & Towers in New York, NY, and roundtrip airfare to/from the continental U.S. city closest to the Winner's home serviced by United Airlines or Delta Airlines (airline at discretion of Funjet

Vacations) to/from New York. Dates subject to availability. Enter November 8, 2010, until December 26, 2010. Tickets have no retail value. Approximate odds of winning: 1:750,000. For weekly prizes, entry periods and approximate odds of winning, please go to rachaelraymag.com/giveaway. All times noted are Central Standard Time. Reader's Digest is the official timekeeper for the Sweepstakes.

The Total Approximate Retail Value ("ARV") of all the prizes in the Sweepstakes is \$49,466. The prizes are not transferable and cannot be assigned, substituted or redeemed for cash. Neither the Sponsors, their affiliates or subsidiaries, parents, partners and divisions, judging agents and each of their respective officers, directors, nor KWP Studios Inc., CBS Studios Inc. or the *Rachael Ray* show will be responsible for any loss, liability or damage arising out of Winners' acceptance or use of any of the prizes. All taxes, if any, are the sole responsibility of the Winners.

Winners will be notified by mail (and those with known e-mail addresses may be notified by e-mail as well) within 30 days of the drawing and may be required to execute a Statement of Eligibility and Release and Payment Authorization within 30 days of prize notification attempt or Winner may be disqualified and prize may be awarded to an alternate Winner. Return of prize or prize notification as undeliverable will result in disqualification and an alternate Winner may be selected. Entry and/or acceptance of prize(s) constitutes permission for the Sponsor and its agencies to use the Winner's name, address (city and state) and/or likeness for advertising and trade purposes without further compensation or authorization, worldwide and in perpetuity, in any and all forms of media, now known and hereafter devised, unless prohibited by law.

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- **6. CONSUMER INFORMATION:** Reader's Digest may share customer information about you with reputable companies in order for them to offer you products and services of interest to you. If you would rather we not share information, wish to receive a list of winners or a copy of the Official Rules, have any questions about the Sweepstakes, or do not want to receive future Sweepstakes or skill-contest mailings from Reader's Digest, specify your request and send a self-addressed, stamped envelope to The Every Day with Rachael Ray 2010 Gift-Away (#598), c/o Cameron Curtis, 750 Third Avenue, 3rd Floor, New York NY 10017.

Capture every moment of your next trip. Five readers will each win an Olympus Stylus Tough 3000 digital camera from Staples, for a total value of \$1,150. Enter to win at rachaelraymag.com/ giveaway. See page

# 66 Our family took a 164 for rules. five-week road trip and lived to tell the tale."

BY DEE LINKOUS, AS TOLD TO GINA HAMADEY





Dee Linkous of Grand Prairie. Texas won our What a Trip contest with this story.

IT WAS A TRIP OF FIVES. Five weeks. Five thousand dollars. Five of us in a van: my eldest daughter, Stephanie, and her toddler, Sarah; my teenagers, Bobby and Kathy; and me. After a busy stretch of work and school, we all had the summer off. We'd planned to travel for a week, but I quickly realized this might be our last vacation as a family and I drew out the trip as long as possible.

From our home in Texas, we drove all over the country and Canada, hitting New York, Wyoming and California, to name just a few spots. You might imagine the van was a den of chaos, but even with a 2-year-old in the car, the atmosphere was peaceful. Every time we made a pit stop, we rotated positions, so we each took turns navigating, napping and looking after Sarah. Because I didn't allow video games, we spent our time talking, singing, napping and singing some more.

But perhaps the real reason everyone was in good spirits was my voting system, which I use on all family trips. Every time a decision had to be made, I posed three options to the group—and let the majority rule. We voted on which radio station to listen to (country usually won) and where to stop for the night (often a Motel 6). We democratically picked where to eat (hello, Cracker Barrel breakfast) and what route to take. And if we passed a quirky attraction—say, a house in Kansas made of corn—we'd vote on whether to stop (the verdict in that case: yes). At one point we were leaving Los Angeles—where it was sticky-sweaty at nearly 90 degrees—and contemplating a trip through Mexico. I pointed out that if we drove to San Francisco instead, we'd be wearing sweatshirts by nightfall. I believe that vote was unanimous.

Because everything was planned on the fly, each day felt like an adventure. On the Fourth of July we were in Kansas, trying to find the best place to see the fireworks. Every person we spoke to gave us different directions. Defeated, we drove into a Walmart parking lot—and we were greeted with an unobstructed view of the fireworks. We pulled up some display lawn furniture and enjoyed the show. While in South Dakota, Kathy wanted to go horseback riding. She didn't have closed-toe shoes (required by the stable), so I covered her sandaled feet in duct tape. We all giggled like crazy. These impromptu moments became the best parts of the trip.

As a family, we look at vacation as a chance to ignore the clock and be more spontaneous. During this five-week trip, we took that concept as far as we could—and as we crisscrossed the country on a whim, we created the kinds of memories you simply can't plan for.

## How to travel without a plan

#### VOTE

Whenever a decision needs to be made, put it to a vote. That way, all family members feel heard and no single person is burdened with responsibility.

#### **TURN OFF**

Spend time together in the car or hotel room with no phones or gadgets. Who knows—your kids may eventually start chatting, and inadvertently open up.

#### **BE OPEN**

Try something silly: Visiting a building made out of corn could end up being the highlight of your trip. Be willing to make fun of yourself-and get it on camera.

#### Let the games begin! Ten readers will each win an EA Games prize pack, including Monopoly Streets, Hasbro Family Game Night 3 and Create, for a total value of \$1,200. Enter to win at rachaelraymag

#### win it!

.com/giveaway. See page 164 for rules.

# Crossword

### December/January 2011

1	2	3	4	5		6	7	8	9		10	11	12	13
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61					62					63				
64					65					66				

#### ACROSS

- 1 Fluffy, like a cake
- 6 Town of sparkling wines
- 10 Bread machines?
- **14** Chinese leader Zhou
- 15 Fifth-anniversary material, traditionally
- 16 Swiss watch brand
- 17 Deck the halls
- **18** Put in: test the water
- **19** ½ fl. oz.
- 20 "Law" for eating food dropped on the floor
- **23** "\_\_\_\_-haw!" (rodeo cry)
- **24** \_\_\_ in "egg"
- 25 "...\_ he drove out of sight": Christmas poem line

- **26** Supermodel Carol
- 27 Our first pet recipe, first issue (Hint: dish named after Rach's pup)
- 32 "Pease porridge in \_\_\_\_..."
- 35 Blues street in Memphis
- 36 \_\_\_ de parfum
- 37 What critics give top hotels
- **41** 180° from WSW
- 42 Ice bucket accessory
- **43** \_\_\_ Helens (noted volcano)
- **44** Hoops or studs, for example 46 Salty bean sauce
- 49 Our anniversary material in five more years, traditionally
- 50 Dry, as in wine
- 53 Soup, appetizer, salad, entrée, dessert

- **58** Herb commonly used in stuffing
- 59 "In \_\_\_\_-horse open sleigh"
- 60 With "-3," a fatty acid in fish oil
- 61 Former baseball commissioner
- 62 What one does with a dreidel
- 63 In a suitable way
- **64** QB's mistakes
- 65 Tavern sign abbr.
- 66 High

#### DOWN

- 1 Like collard greens or spinach
- 2 Like a small music or film company
- 3 It can go over five digits

- 4 Fabled tortoise's rival
- 5 Christmas tree glitter
- **6** High-tech spy plane acronym
- 7 speak (as it were)
- 8 Animator's output, slangily
- 9 Carded, say
- 10 Maestro Toscanini
- 11 Often used to show drink specials to diners
- 12 Retailer's goods: abbr.
- 13 Absorb, with "up"
- 21 "\_\_\_, drink and be merry"
- 22 Button that starts things over
- 26 Past tense for 21-Down
- 27 Ocean ice masses
- 28 Dinghy thingies
- 29 Ending for can or gran
- 30 Yard sale labels
- 31 Kick out of power
- **32** For \_\_\_\_ (not pro bono)
- **33** \_\_\_ colada
- 34 When a slumber party happens
- 35 Go out with a \_\_\_ on New Year's Eve!
- 38 R.E.M. singer Michael
- **39** 2,000 pounds
- 40 "Am \_\_\_\_ brother's keeper?"
- 45 Baltimore NFL-ers
- 46 Bro kin
- 47 Happening only a single time
- **49** The latest in fashion
- **50** "Must-\_\_\_" (NBC slogan)
- **51** Soaring symbol of America
- **52** Pottery materials
- 53 Mythical goat-man
- 54 24 cans of beer
- **55** "Uh-oh"
- 56 Intensive care
- 57 Double MI
- 58 Take to the slopes
- KEITH GILLESPIE

#### How'd you do?

Check your answers from the last issue.

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Can't wait till the next issue? Check your answers at

rachaelraymag.com/december.

# **Chicken-and-Rice Cakes**

Your pup will be full of more than holiday cheer after eating this hearty dish.



**Home Again** 

When the owner of Rosie, a 7-year-old border collie mix, was diagnosed with terminal cancer, her final wish was that the pup be placed in a new, loving home. Luckily, Rosie was brought to the Biscuit Foundation, a nonprofit that finds new families for animals with sick or elderly owners. Robin Sheppard, a frequent foster parent for the foundation, was so smitten with Rosie, she decided to formally adopt her. "Rosie is so playful and eager to please—I couldn't resist making her mine!" she explains. "We formed a special bond, and I could see that I needed her as much as she needed me." —SARAH ZORN



Season's Eatings and **Peas-on-Earth Cakes** 

MAKES 4 PREP 10 MIN COOK 10 MIN

- cup cooked brown rice
- cup frozen peas, thawed
- cup rotisserie chicken, skin and bones discarded and meat shredded
- tablespoons plain breadcrumbs
- tablespoons chopped fresh parsley
- tablespoon extra-virgin olive oil Salt and pepper (for people portions)
- 1. In a medium bowl, stir together the rice, peas, chicken, egg, breadcrumbs and parsley. Form into four 21/2-inch patties. 2. In a medium skillet, heat the olive oil over medium-high heat. Add the chicken patties and cook, turning once, until golden-brown, 6 to 7 minutes. Remove from the pan and let cool slightly. Season people portions to taste with salt and pepper.



#### did you know?

In a recent survey, almost 70 percent of female pet owners said they buy their animals holiday or birthday presents.

## READY, SET, COOK!

December 2010/January 2011



① V Berry Christmas
Granola 129
Caesar Stuffed Eggs WEB
Eggs WEB
Pumpernickel Spears 146



⊕ ♥ Arugula Ambrosia ... 148





Creamy Chicken-and-Couscous
Soup with Garlic Toasts MP
① W Meatless Winter Chili 113
⑤ Smoky Tomato and
Couscous Soup 89



① The Absolute Best Roast
Beef Sandwich 110
Apple, Cheddar and
Bacon Monte Cristos 115

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	E.

\$ FAST
\$ \$10 SPOT
MP = MENU PLANNER

© GOOD FOR YOU

VEG OUT

Get more details at rachaelraymag.com/recipes.

Butternut Squash-and-
Red Onion Pizza MP
Chorizo-and-Fried-Egg
Sandwiches34
Fried-Egg-Topped Turkey
Burgers with Kale Salad MP
Magnificent Croque
Madames 115
116 Pimiento Cheese Sliders 116



Beef-and-Radicchio Skillet	
Pasta	MP
Greek Ziti with	
Lamb Ragù	108
🕕 🜖 V Kale-Walnut Pesto	
Pasta	94

🧿 🔾 🗘 Linguine with	
Eggplant Ragout	92
🗓 🜍 Spiked Spaghetti with	
Portobellos and Kale1	12



Baked Ham with Plum-and-
Thyme Glaze $100$
Cider-Braised Pork with
Harvest Vegetables $\ensuremath{\mathbf{MP}}$
Crown Roast of Pork with
Couscous Dressing 104
Steak 109
Leg of Lamb with
Marjoram Jus 102
OPork Tenderloin with Spicy
Red Wine-Blackberry Sauce 81

promotion

# CHAT CHEW

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#### LANDS'END

## Merry Tweetmas from Lands' End!

Join the Lands' End 12 hours and 12 days of Twitter Parties, where *Every Day with Rachael Ray* editors will answer your questions and provide holiday tips and tricks. Follow #LandsEnd on November 27 from 9:00 am to 9:00 pm (EST) and December 6–17 from 12:00 am to 1:00 pm (EST). www.landsend.com



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Please visit BeefItsWhatsForDinner.com for delicious beef recipes. You'll also find smart tips on how to shop and prepare beef, such as safe grilling guidelines and ways to add fresh flavors with marinades and rubs.

Visit chatandchew.RachaelRaymag.com for complete details on all programs and events or e-mail us at howcoolisthat@rd.com. Friend us on facebook.com/RachaelRaymag.com and follow us on twitter.com/RachaelRaymag.com to get the inside scoop.

Sausage Cacciatore 91
Sliced Steak with Parsley-
Caper Sauce and Broiled
Tomatoes with Bacon-Bit
Breadcrumbs 111
Standing Rib Roast with
Mustard Jus 98
Weal or Pork Cutlets,
Brown Butter Gnocchi and
Dark Greens 114
NO. TO THE RESERVE OF THE PERSON OF THE PERS
- Total
POULTRY
POULTRY  Chicken-and-Banana
① Chicken-and-Banana Fried Rice69
① Chicken-and-Banana
<ul> <li>Chicken-and-Banana</li> <li>Fried Rice</li></ul>
① Chicken-and-Banana Fried Rice69 Chicken, Brie & Bacon
<ul> <li>Chicken-and-Banana</li> <li>Fried Rice</li></ul>
<ul> <li>Chicken-and-Banana</li> <li>Fried Rice</li></ul>

Portuguese-Style Chicke One-Pot  Roast Goose with Fruit-Nu Stuffing	<b>111</b> ıt
FISH + SHELLFISH	
Easy Paella	148
Seared Cod with	3.50
Grapefruit Slaw	MP



Season's Eatings and Peas-on-Earth Cakes ...... 167

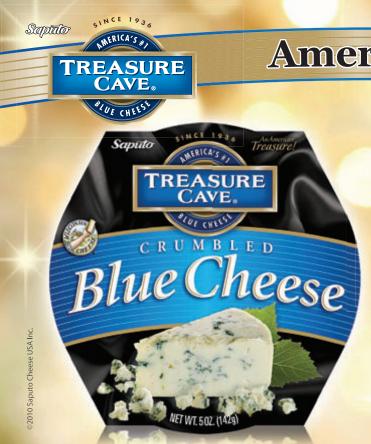


El-Countries	
♥ Light and Creamy Eggnog	84
	146
🕕 👽 Slim Hot Chocolate	83
🔾 🛡 Winter Sangria	85



Tilliost-ilistalit Danea	
Alaska	149
🛡 Cannoli Cream Banana	
Parfaits	132

<ul> <li>© Chewy Tropical</li> <li>Granola Bars</li></ul>
♥ Crispy Meringue Butter Cake with Berry-Lemon Cream WEB
♥ Fresh Winter Fruit Cake with Caramel Glaze WEB
♥ Ginger Cheesecake 135
▼ Lemon Panna Cotta 136
Marshmallow Meringue     Surprise 131
• Peanut Butter Chocolate Cake WEB
Red Velvet Cupcakes with White Chocolate Frosting
Strawberry Spiral Cakeweb
White Chocolate Tiramisu Trifle



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Go to www.TreasureCaveCheese.com for simple holiday recipes.

#### Treat yourself like a celebrity.

One reader will win a fivenight stay for two at the Marguis Los Cabos, including daily breakfast buffets and one gourmet dinner, valued at \$5,500. Enter to win at rachaelraymag .com/giveaway. See page 164 for rules.

# Joy Behar

The host of HLN's The Joy Behar Show and co-host of The View invites Rach to her New York City office for an invigorating afternoon chat—and drink, photograph by grant delin



RACHAEL RAY: Hey, Joy! Well, this is a first. I gave you a bunch of my pots and pans as a gift—what are you cooking in them? Red Bull stew?

JOY BEHAR: My spousal equivalent, Steve, and I cook sausage and peppers in them. Sometimes we pound on them when the neighbors get loud.

RR: I'm glad you're putting them to good use. Do you have any Red Bull recipes? Or do you use it as a mixer with vodka?

JB: I tried to make a lasagna with it, but it didn't come out right. I thought the "red" in Red Bull was marinara sauce.

RR: Did Red Bull pay you for this ad?

JB: No. How stupid am I?

RR: How many do you drink in a day?

JB: Opening the cans takes too much time. I have a Red Bull drip now.

RR: Does drinking it make you red or bullish?

JB: Enough with the Red Bull questions.

RR: Okay, okay. Well, your office fridge isn't giving me much to work with here! Since you're clearly not cooking anytime soon, do you have any tips for ordering takeout or eating at a restaurant in your neighborhood?

JB: Never eat at a Chinese restaurant named Mama Teresa's Trattoria.

RR: Words to live by. Were you a picky eater as a kid? JB: I was. I was a skinny little b\*\*chlet, believe it

RR: Have you ever made a home-cooked meal for your

JB: Oh, my man, I love him so. Especially when he cooks.

RR: What's the best meal you've ever had?

JB: A pepperoni pizza when I was 12 years old in Williamsburg, Brooklyn, where I grew up.

RR: If you were throwing a dinner party—catered, of course—who are your dream dinner guests?

JB: You. I assume you'll do the cooking.

RR: You have a formal standing invitation to my house for supper! What would you like me to make you? JB: You can make me comfortable on the couch while you're in the kitchen cooking.

in your fridge?

To keep me awake so I can do two shows a day!

BY ROSA AMOEDO; MAKEUP BY REBECCA BORMAN

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